



# BRINDARE

*Napa Valley*



## **Buon Cibo, Buon Vino, Buoni Amici**

Thank you for reaching out and considering Brindare Napa for your upcoming event!

We're located in the heart of Napa Valley and offer a sophisticated, scenic setting that's ideal for corporate gatherings and social events—whether it's a company retreat, team-building experience, client appreciation dinner, milestone celebration, or executive meeting. The estate includes beautifully landscaped gardens, expansive lawns, mountain and vineyard views, and a welcoming indoor space. It's a peaceful, inspiring environment that encourages connection and leaves a lasting impression.

In addition to our stunning location, we pride ourselves on offering exceptional service. Our dedicated team works closely with each client to plan and execute every detail seamlessly—from custom layouts and décor to curated menus and unique experiences tailored to your group.

We'd love to learn more about what you're envisioning and how we can help bring it to life. Please feel free to share any details or questions you have!

Salute!

Kimmie Husted

Director of Event Sales

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[www.brindarenapa.com](http://www.brindarenapa.com)

**CONTINENTAL BREAKFAST**

Organic Seasonal Berries and Fruit  
Assorted Pastries and Muffins  
Fresh Squeezed Orange Juice  
Freshly Brewed Coffee and Assorted Herbal Teas

**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

**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

**OAKVILLE MENU**

Organic Seasonal Berries and Fruit  
Assorted Pastries and Muffins  
Scrambled Eggs topped with Chives  
Applewood Smoked Bacon  
Caramelized Potatoes, Roasted Peppers,  
and Onions  
Fresh Squeezed Orange Juice  
Freshly Brewed Coffee and Assorted  
Herbal Teas

# S N A C K S

Assortment of Muffins

Assorted Danish

Bagels with Cream Cheese

Bagels and Lox with Accompaniments

Organic Seasonal Berries and Fruit

Fruit Skewers with Yogurt Dip

House Made Brownies

Fresh Baked Cookies

Hard Boiled Eggs

Granola + Energy Bars

Popcorn with Assorted Seasonings

Tea Sandwiches

Hummus with Pita Wedges

Vegetable Crudite with Two Dips

Tortilla Chips with Guacamole and Salsa

Individual Bags of Potato Chips

Mixed Nuts

Assortment of Candy Bars

Cheese Board

Cheese and Charcuterie Board

Make Your Own Trail Mix

crumbled granola, almonds, peanuts, shaved toasted coconut, dried cranberries,  
apricots and raisins, M&M's, pretzels



## PLATED LUNCH

### **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*

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)*

*Rustic Bread and Napa Valley Olive Oil*

### **ENTREE OPTIONS** *(Select One)*

Braised Beef Short Ribs

*three cheese creamy polenta, roasted broccolini, natural jus (gf)*

Fennel and Rosemary Spiced Pork Tenderloin

*creamed sweet corn with bacon, buttered marble potatoes, arugula (gf)*

Grilled Wild Salmon

*wild rice with currants and pine nuts, haricot vert, creamy garlic sauce (gf)*

Pan-Roasted Organic Chicken

*crispy potatoes, garden vegetables, dijon mustard (df, gf)*

Pan-Roasted Gulf Flounder

*whipped potatoes, sausalito watercress salad, lemon-caper-white wine sauce (gf)*

Grilled and Sliced Flat Iron Steak

*cast iron roasted potatoes, garden vegetables, cabernet reduction (df, gf)*

### **DESSERT OPTIONS** *(Select One)*

Buttermilk and Vanilla Bean Panna Cotta: *seasonal fruit compote (gf, v)*

Classic Tiramisu: *italian ladyfingers, mascarpone zabaglione (v)*

Flourless Chocolate Cake: *crème anglaise, berries (gf, v)*

Fruit Crostata: *crème chantilly (v)*

Strawberry Shortcake (apr - oct): *buttermilk biscuit, whipped crème chantilly (v)*

Ricotta Cheesecake: *toasted pine nut crust, macerated fruit (v)*

## BUFFET, STATION, OR FAMILY-STYLE

### **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)*

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)*

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)*

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

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

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

### **SIDES** (Select Two)

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)*

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 OPTIONS** (Select Two)

Buttermilk and Vanilla Bean Panna Cotta Cups: *seasonal fruit compote (gf, v)*

Mini Classic Tiramisu: *italian ladyfingers, mascarpone zabaglione (v)*

Flourless Chocolate Cake Bites (gf, v)

Mini Fruit Crostata: *crème anglaise (v)*

Strawberry Shortcake Cups (apr - oct): *buttermilk biscuit, whipped crème chantilly (v)*

Ricotta Cheesecake Bites: *toasted pine nut crust (v)*

## TRAY PASSED HORS D'OEUVRES

Chilled Sweet Corn Soup Shooter (jul - oct): *toasted hazelnuts, chives (v)*  
 Chilled Tomato Gazpacho (jun - 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 (v, gf)*  
 Warm Eggplant Caponata: *capers, tomatoes, garlic bruschetta (v, vg)*  
 Wild Mushroom Crostini: *truffle oil, parmesan (v)*

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*  
 Pancetta Wrapped Prawns: *basil vinaigrette (df, gf)*  
 Pork and Ricotta Meatballs: *spicy tomato sauce (gf)*  
 Prosciutto Wrapped Heirloom Melon (aug - oct): *aged balsamic (df, gf)*  
 Smoked Scottish Salmon: *potato crisp, crème fraiche (gf)*  
 Smoked Trout Rilletes: *sauce gribiche, caviar*  
 Sonoma Mission Figs (jul - oct): *gorgonzola, arugula, aged balsamic (gf, v)*  
 Vietnamese Style Jicama Rolls: *seasonal vegetables, sweet chile sauce (df, gf, v, vg)*

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*

## STATIONS

Service for One Hour

### Antipasti Station

*artisan local and italian cheeses, house-cured meats, fresh fruit, candied nuts, cerignola olives, toasted crostini, and breadsticks*

### Cheese Fondue Station

*assorted cheeses, roasted broccoli, baguette bites, carrot sticks, soft pretzel bites, sausage bites, apple bites, cherry tomatoes, garlic croutons*

### Cheese Station

*artisan local and italian cheeses, fresh fruit, candied nuts, breadsticks*

### Cubano Station

*traditional cubanos pressed to order*

### French Fry Bar

*truffle oil, parmesan cheese, assorted seasonings, sauces, and toppings*

### "Live" Mozzarella Station

*hand-pulled fresh mozzarella "al minuto", toasted crostini, and napa valley olive oil*

### Mashed Potato Bar

*butter milk 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

*bomba rice, spanish chorizo, chicken, manilla clams, gulf prawns, spring peas, red bell peppers, saffron, pimento*

### Pasta Station

*fusilli alla primavera, wild mushroom ravioli, rigatoni carbonara, rigatoni bolognese, spinach ravioli*

### Pizza Station

*assorted seasonal pizzas from the wood-burning oven*

### Poke Station

*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

*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

*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

*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*



## SWEET STATIONS

Service for One Hour

### Mini Desserts Station

(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

(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

Freshly Brewed Coffee and Assorted Herbal Teas

### Chocolate Fountain Station

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

### Gelato Bar

vanilla, chocolate and strawberry gelato with assorted toppings and sauces

### S'mores Station

graham crackers, milk chocolate chunks, marshmallows

## PLATED DINNER

### 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 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 One)*

Braised Beef Short Ribs

*three-cheese creamy polenta, roasted broccolini, natural jus (gf)*

Fennel and Rosemary Spiced Pork Tenderloin

*creamed sweet corn with bacon, buttered marble potatoes, arugula (gf)*

Grilled Creekstone Farms' Filet Mignon

*roasted garlic potato puree, california asparagus, sauce bordelaise (gf)*

Grilled Sonoma Chicken Breast

*buttermilk potatoes, broccolini, wild mushroom-marsala sauce (gf)*

Grilled Wild Salmon

*wild rice with currants and pine nuts, haricot vert, creamy garlic sauce (gf)*

Pan-Roasted Gulf Flounder

*whipped potatoes, sausalito watercress salad, lemon-caper-white wine sauce (gf)*

Sesame Crusted Diver Scallop

*spring pea and baby carrot salad, cauliflower mousseline, thai yellow curry sauce*

Slow-Cooked Pozzi Ranch Lamb Shank "Osso Bucco"

*italian butter bean and baby vegetable ragu, burnt orange and crispy garlic gremolata (gf, df)*

Grilled Creekstone Farms' Petite Filet Mignon + Pan Seared Wild Salmon

*roasted garlic whipped potatoes, broccolini, red wine jus (gf)*

Grilled Creekstone Farms' Petite Filet Mignon + Day Boat Scallop

*creamy white corn polenta cake, wilted blooms dale spinach, red wine jus (gf)*

## PLATED DINNER

**DESSERT OPTIONS** (*Select One*)

Apple Tart Tatin: *crème chantilly, vanilla caramel (v)*

Artisan and Local Cheeses: *fresh fruits, candied nuts, toasts*

Bread Pudding: *candied citrus, vanilla bean crème chantilly (v)*

Buttermilk and Vanilla Bean Panna Cotta: *seasonal fruit compote (gf, v)*

Butterscotch Panna Cotta: *sea salt caramel, whipped crème fraîche (gf, v)*

Chocolate Devil's Food Cake: *brandied apricots, crème anglaise, chocolate sauce (v)*

Classic Tiramisu: *italian ladyfingers, mascarpone zabaglione (v)*

Flourless Chocolate Cake: *crème anglaise, berries (gf, v)*

Fruit Crostata: *crème anglaise (v)*

Pavlova: *almond and orange crème chantilly, citrus compote (gf, v)*

Ricotta Cheesecake: *toasted pine nut crust, macerated fruit (v)*

Strawberry Shortcake (apr - oct): *buttermilk biscuit, whipped crème chantilly (v)*

Prices include one salad, bread service, one entrée selection,  
one dessert selection, and coffee service. A vegetarian option is always included.

**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)*  
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)*  
Pan-Roasted Gulf Flounder: *caper and black olive chimichurri (df, gf)*  
Sliced New York Steak: *red wine roasted cippolini 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 OPTIONS** *(Select Three)*

Buttermilk and Vanilla Bean Panna Cotta Cups: *seasonal fruit compote (gf, v)*  
Classic Tiramisu Cups: *italian ladyfingers, mascarpone zabaglione (v)*  
Flourless Chocolate Cake Bites (gf, v)  
Mini Fruit Crostatas: *crème anglaise (v)*  
Strawberry Shortcake Cups (apr - oct): *buttermilk biscuit, whipped crème chantilly (v)*  
Ricotta Cheesecake Bites: *toasted pine nut crust (v)*

## ADDITIONAL OPTIONAL COURSES

### FAMILY STYLE ANTIPASTI

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

### SOUP

Acorn Squash Veloute: *pomegranate, sage, black trumpet mushrooms, walnut oil*

Porcini Mushroom and Chestnut Soup: *toasted hazelnuts, white truffle oil*

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

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

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

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*



## BBQ BUFFET MENU

Organic Baby Lettuces with Cherry Tomatoes  
Buttermilk and Vinaigrette Dressings

**MAINS FROM THE SMOKER** *(Select Two)*

Overnight Creekstone Brisket  
Slow Smoked Baby Back Ribs  
Carolina Style Mustard BBQ Pulled Pork  
Smoked and Glazed Chicken Thighs  
Hot Smoked Wild King Salmon  
Beyond Sausages

**SIDES** *(Select Three)*

Warm Potato Salad with Capers, Celery, Tarragon, Fennel and Apple Cider Dressing  
Black Truffle-Vella Jack Mac and Cheese  
Baked Beans with Peaches and Chipotle  
Coleslaw with Shaved Fennel and Spring Carrots  
Baby Marble Potato Salad  
Mac n Cheese  
Simply Roasted Vegetables  
Organic Fruit and Berry Salad  
Vegetarian Baked Beans

**BREAD** *(Select One)*

Jalapeño Cheddar Cornbread  
Hawaiian Rolls  
Slider Rolls  
Rustic Bread

Variety of BBQ sauces

**DESSERT** *(Select One)*

Brownies and Blondies  
Assortment of House Made Cookies  
Chef's Choice Three Different Miniature Desserts  
Strawberry Shortcake  
Iced Tea and Lemonade

Price includes salad, two mains, three sides, one bread, and one dessert option

## 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

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

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

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

San Pellegrino Sparkling Water  
Bottled Water  
Coke, Diet Coke, Sprite, and Iced Tea

Cliché, High Noon and White Claw Seltzers, assorted flavors

## 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*

## DRAFT BEER SELECTIONS

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

1/2 Barrel = 165 twelve ounce pours

1/4 Barrel = 82 twelve ounce pours

1/6 Barrel = 55 twelve ounce pours

# W I N E L I S T

## **SPARKLING**

Mionetto Prestige Prosecco, Brut, Veneto  
Codorniu Anna, Brut Rose, California  
Coppola Diamond, Prosecco  
Bailly-Lapierre, Blanc Brut Reserve, France  
Mumm, Brut Prestige, Napa Valley  
Domaine Chandon, Blanc de Noir, California  
Domaine Carneros, Brut, Napa Valley  
Schramsberg, Blanc de Blanc, North Coast

## **SAUVIGNON BLANC**

Joel Gott, California  
J Lohr, Arroyo Seco, Monterey  
Imagery, California  
Stoneleigh, New Zealand  
Silverado Vineyards, Napa  
Merryvale, 'Starmont', Napa  
Hall, Napa Valley  
Clif Family, 'Rte Blanc', Napa

## **CHARDONNAY**

Imagery, California  
Napa Cellars, Napa  
Trefethen, Napa  
Merryvale, 'Starmont', Napa  
Chateau St. Jean, Carneros  
Charles Krug, Carneros  
Rombauer, Napa Valley

## **OTHER WHITE WINES**

J Vineyards, Pinot Gris, California  
Banshee, Rose, Sonoma County  
Clif Family, Rose of Grenache, Mendocino

## **PINOT NOIR**

Imagery, California  
J Vineyards, California  
Kenwood, Russian River  
Napa Cellars, Napa Valley  
Artesa, Carneros  
MacMurray Ranch, Russian River Valley

## **MERLOT**

Trefethen, Napa  
Whitehall Lane, Napa

## **ZINFANDEL**

Joel Gott, California  
Rombauer, California  
Frogs Leap, Napa

## **OTHER RED WINES**

Santori, Sangiovese, Napa  
Whitehall Lane, 'Tre Leoni', Red Blend, Napa  
Clif Family, 'Bici', Red Blend, Napa  
Prisoner, Red Blend, California

## **CABERNET SAUVIGNON**

Imagery, California  
J Lohr, California  
Joel Gott "815", California  
Coppola Claret, California  
75 Wine Co., California  
Black Stallion, California  
Louis Martini, Alexander Valley  
Robert Mondavi, Napa  
Charles Krug, Napa

# F A Q S

**What is the site rental fee, and what does it include?** Our site rental fees vary and depend on the venue, season, and day. They range from \$ 750 - \$ 2500. Our special events team can give you a quote for your specific date. Our site fee includes tables, chairs, linen, napkins, china, flatware, stemware, water goblets, personalized printed menus for plated and family-style meals, signs for buffet-style menus, votive candles, set up, break down, and use of the venue for two hours for breakfast/brunch, three hours for lunch and four hours for dinner.

**Can your Chef prepare a special menu for our event?** Yes, absolutely! Our culinary department has a wide variety of special menus available including BBQ, Indian, French, Chinese, and Mexican cuisine. Please ask our special events team for more information.

**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 city 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.

**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?** No, 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 for \$ 25 per child (12 and under). Orders must be placed in advance. Also, we have a limited number of booster or high chairs 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?** If the Harvest Room is available, we can move your event indoors provided it doesn't exceed our 150 person capacity. 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 upon the venue or tent size needed.