



Photo by Willow + Ben 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 Sales Manager
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MAY THRU OCTOBER

EVENING WEDDINGS

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

Saturday and Holiday Weekend Sundays: \$ 11,000 ++ site fee and a \$ 20,000 ++ food & beverage minimum

Fridays: \$ 9,000 ++ site fee and a \$ 15,000 ++ food & beverage minimum

Sundays (Non-Holiday Weekend): \$ 6,000 ++ site fee and a \$ 10,000 ++ food & beverage minimum

Monday - Thursday: \$ 4,500 ++ site fee and a \$ 7,500 ++ food & beverage minimum

Includes: 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; \$ 30 per guest charge for over 150 guests)

NOVEMBER & APRIL

EVENING WEDDINGS

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

Saturdays: \$ 7,500 ++ site fee and a \$ 12,500 ++ food & beverage minimum

Fridays: \$ 6,500 ++ site fee and a \$ 10,000 ++ food & beverage minimum

Sunday - Thursday: \$ 4,500 ++ site fee and a \$ 5,000 ++ food & beverage minimum

Includes: 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 for up to 150 guests; \$ 30 per guest charge for over 150 guests

DECEMBER THRU MARCH

EVENING WEDDINGS

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

Friday, Saturday and Holiday Dates: \$ 3,500 ++ site fee and a \$ 5,000 ++ food & beverage minimum

Sunday - Thursday (Non-Holiday Dates): \$ 2,500 ++ site fee and a \$ 3,500 ++ food & beverage minimum

Includes: 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



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Photo by Kristine Herman Photography



Photo by Sweet Bay Photography



Photo by Scott & Dana Photography



Photo by Willow & Ben Photography



Photo by Taylor McCutchen Photography



Standard Materials

Available for up to 150 guests



60" Round Tables



8' x 30" Tables



High + Low Cocktail Tables



Black Bistro Chair



Driftwood Folding Chair



Willow Chair



Standard White Linen or Napkins



Standard Ivory Linen or Napkins



White Coupe Plate Ware



Silver Flatware



(1) Water Goblet, (1) Wine Glass, (1) Flute and Cocktail Rocks Glass

Other Inclusions:

Additional Flute for sparkling toasts (available with advanced notice)
(5) Tea Light Votive Candles per table
Personalized Printed Menus
(60) Paper Parasols
Arbor
Two Wine Barrels
Bars: Barrel Bar or Black Bar
(8) Black + White Market Umbrellas

Available Additions:

Ivory or Black Cushions - \$ 5 each
Lounge Sets - \$ 250 each
Heaters - \$ 100 each

TRAY PASSED HORS D'OEUVRES

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

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

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*

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



Ahi Tuna Tartare

Photo by Monica Lam Photography



Crispy Risotto Arancini

Photo by Willow & Ben Photography



Maine Lobster Cones

Photo by c.m.elle studios

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*



Photo by c.m.elle studios

Antipasti Station

SWEET STATIONS
Service for One Hour

Dessert Station \$ 20 per person

Select Three

chocolate-dipped strawberries (apr - oct) (gf, v)

butterscotch panna cotta cups (gf, v)

ricotta cheesecake bites (v)

strawberry shortcake cups (apr - oct) (v)

flourless chocolate cake bites (gf, v)

fruit crostatas (v)

French macarons (gf, v)

coconut macaroons (gf, v)

assorted cookies (v)



Photo by Hazel Photo Weddings

Dessert Station

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



Gelato Bar

S'mores Station \$ 18 per person

graham crackers

milk chocolate chunks

marshmallows

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)*

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 (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 (oct - feb): *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 (mar - jun): *crispy prosciutto, chives, meyer lemon crème fraiche (gf)*
Sweet Corn Soup (jun - oct): *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)*



Photo by Jen Phillips

Organic Baby Lettuces



Photo by Run Away With Me

Diver Scallop



Photo by Jen Phillips

Petite Filet Mignon

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 (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 (gf)*

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

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

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)

TRAY PASSED OR STATION STYLE

Tomato Soup Shooters + Mini Grilled Cheese Sandwiches \$ 8 each

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

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

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

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

Slider Options

Brisket or Short Rib Sliders \$ 5 each

Traditional Regular and Cheeseburger Sliders with French Fries, classic or truffle fries \$ 9 each

Popcorn Station

Chef's Special Seasonings \$ 8 per person



Photo by Kayt Zirkle Photography

French Fry Bar



Pizza Station



Popcorn Station



Photo by Ashley Morris Photo

Live Mozzarella Station



Traditional Sliders

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

B E V E R A G E S

HOSTED BAR

*Premium Brand Cocktails: Grey Goose Vodka, Tequila Ocho Plata, Tequila Ocho 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, 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
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	1/2 Barrel = 165 twelve ounce pours
Kona Longboard, Lager, 1/2b or 1/6b	\$ 700 / \$ 350	1/4 Barrel = 82 twelve ounce pours
Stella Artois, Pilsner, 1/2b or 1/6b	\$ 700 / \$ 350	1/6 Barrel = 55 twelve ounce pours
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	

*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
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	\$ 42
Groth, Napa Valley	\$ 42
Hall, Napa Valley	\$ 60

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

PINOT NOIR

Imagery, California	\$ 33
J Vineyards, California	\$ 40
Kenwood, Russian River	\$ 42
Napa Cellars, Napa Valley	\$ 45
MacMurray Ranch, Russian River Valley	\$ 52
Patz and Hall, Sonoma Coast	\$ 75

MERLOT

Guenoc, California	\$ 30
Trefethen, Napa	\$ 50
Whitehall Lane, Napa	\$ 75

ZINFANDEL

Joel Gott, California	\$ 30
Rombauer, California	\$ 75
Prisoner, "Saldo", California	\$ 45

OTHER RED WINES

Guenoc, Petit Syrah, California	\$ 30
Whitehall Lane, 'Tre Leoni', Red Blend, Napa	\$ 50
Prisoner, Red Blend, California	\$ 90

CABERNET SAUVIGNON

Imagery, California	\$ 33
J Lohr, California	\$ 33
Joel Gott "815", California	\$ 35
Roth Estate, Alexander Valley	\$ 40
Robert Mondavi, Napa	\$ 55
Louis Martini, Alexander Valley	\$ 70
Charles Krug, Napa	\$ 95

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

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Q

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BABY + PET SITTERS

Dog of Honor Events
My Vacation Nanny
Nanny On Call
Unleash the Love

ENTERTAINMENT

AMS Entertainment
Boutique DJs
Dart Collective
DJ John Piazza
DJ Sir Edgar
Golden Bell Music
Lucky Devils Band
Napa Valley DJ
Nor Cal Pro Sound
Precise Blend DJ
Sounds Elevated
The Celebration DJ
Vybe Society Band
Wine Country Entertainment

FLORAL DESIGNER

Allison Louise Designs
Blumhaus Floral Company
EV Floral Design
La Flora Designs
Peaches and Poppies
Oat & Petal
Steele Designs
Wine Country Flowers

HAIR AND MAKEUP

Bella Bridal
Blush Atelier
Contour Bridal
Rachel Lusk
The Glamour Room
The Powder Room

LODGING

Alila Napa Valley
Auberger du Soleil
Calistoga Motor Lodge
Cottage Grove Inn Calistoga
El Bonita
Four Seasons
Harvest Inn
Le Petit Pali
Meadowood
Solage
Southbridge Napa Valley
Vineyard Country Inn
Wydown Hotel

OFFICIANTS

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

PHOTOGRAPHERS

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

PLANNERS

(must hire from our list)

Always a Moment
A Savvy Event
Bari Alexa Events
Carli Rose Events
Carly J Saber Events
Christine Elise Events
CLE House
Cole Drake Events
Curated by Grace & White
Kennedy Maddox Events
LaGrande Fete
Lisa McAdams Events
Ooh La La Weddings & Events
Orchard Avenue Events
Plan Prep Party
Plan to be Wowed
Quintana Events
Roque Events
Savoir Special Events
Sean Dempsey Weddings & Events
So Eventful
Teague Events
The Modern Party
Under the Vine Events
Your Event by Erin
Ysabel Lifestyle

PHOTO BOOTH

Giggle & Riot
Vintage Fiesta VW Photobus
360 Napa Valley

RENTALS / DESIGN / LIGHTING

Bright Rentals
Creative Lighting Design
Encore Events Rentals
BBJ La Tavola Fine Linen
Napa Valley Media
The Lux
Theoni

SIGNAGE

Blushtype
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
Box of Lens
Interstellar Films
Inventive Films
Moonstruck Films

CONTENT CREATORS

I Do Unplugged
My Biggest Adventure
The Content Bestie
What The Fab Media

WEDDING CAKES / CUPCAKES

Flour & Bloom
Palette Cakes
Sammy Cakes
Sweetie Pies

WEDDING FAVORS / GIFT BAGS

Clif Family
Kollar Chocolates

WEDDING PAINTER

KVT Fine Art
Nataliya Tyaglo