

Monte Verde Inn

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 & Complimentary 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)

Monte Verde Inn

Food & Beverage Minimums

Monte Verde Inn does not have facility fees for weddings, but 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*) 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)

Fridays: \$8,000.00
Saturdays: \$9,000.00
Sundays: \$7,000.00

March & April

Fridays: \$9,000.00
Saturdays: \$10,000.00
Sundays: \$8,000.00

July & August

Fridays: \$9,500.00
Saturdays: \$10,500.00
Sundays: \$8,500.00

May - June & September - October

Fridays: \$12,500.00
Saturdays: \$13,500.00
Sundays: \$11,500.00

Monte Verde Inn

Featured Dinner Menus

(choice of 3 menus)

Vineyard

Buffet (\$110 per guest)
Plated (\$105 per guest)

Chateau

Buffet (\$125 per guest)
Plated (\$120 per guest)

Grand Estate

Buffet (\$150 per guest)
Plated (\$145 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.

Monte Verde Inn

Vineyard

Buffet (\$110 per guest)

Plated (\$105 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

(Also Included)

Includes: House white table linens and white napkins & Vineyard decor floral.
The Inn reserves the right to make minor menu changes due to availability of ingredients.

Monte Verde Inn

Chateau

Buffet (\$125 per guest)

Plated (\$120 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 Capers & Dill*
Poached Prawns with Louisiana Cocktail Sauce*
Flank Steak Satay with Spicy Thai Peanut Sauce
Duck & Cabbage Eggroll with Sweet Chili Sauce*
Mini Caribbean Crab & Shrimp Cakes With Mango Salsa*

Salads | choice of one:

Mixed Spring Greens with Raspberry Vinaigrette, Crumbled Shaved 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.

Monte Verde Inn

Grand Estate

Buffet (\$150 per guest)

Plated (\$145 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-poive 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 Belgium Endive with Pear Tomatoes, Dried Cranberries and Chevre in A Balsamic Vinaigrette

Organic Spring Greens, Roasted Chioga Beets, Shaved Red Onion & Avocado in A Gorgonzola Dressing

Warm Pear Salad with Butterleaf 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

Boursine 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

Warm Heircot-vert with Slivered Almonds, Italian Parsley & Brown Butter

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

Monte Verde Inn

Kids Menu

(\$80 per child) Plated or Buffet

Children 3-12yrs old

Chicken Strips, Seasonal Fruit & Fries
Pizza Bites, Seasonal Fruit & Fries
Quesadilla, Seasonal Fruit & Fries

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: \$60, \$70, \$80
(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.

Monte Verde Inn

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

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

Monte Verde Inn

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.
\$16.00 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
\$25.00 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"
\$37.00 per person

Monte Verde Inn

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 |
| Rufino, "Lumina", Pinot Greggio, 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", Argentinabordeau | 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 | Widmere "Hefeweizen" | 5.00 |
| | | New Belgium "Fat Tire" | 5.50 |
| | | Bass, Ireland | 5.00 |
| <u>Imported Beer</u> | | | |
| 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

Monte Verde Inn

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**

Check with homeowner’s insurance, and/or insurance company to see if you can purchase event insurance through them. If that is not an option, Monte Verde Inn recommends:

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

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

Monte Verde Inn

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 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 site.**

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 to 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 on-site. 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.