



— EVENTS AT —

WENTE[®]

VINEYARDS

- CONFERENCE PACKAGES -

WENTE VINEYARDS offers guests unparalleled vistas and an appealing, natural environment for your private event. Menus for your party are prepared by our award-winning catering department, featuring regional American dishes. Our Executive Chef uses only the freshest ingredients at the peak of their season. The dishes prepared are pleasing to the eye as well as the palate and are created to harmonize with the fine wines produced by

WENTE WINEYARDS.

WENTE VINEYARDS EVENT CENTER AND TERRACE LAWN

MAXIMUM SEATING OF 140 INDOORS AND 400 OUTDOORS

MARCH - OCTOBER

DAY	TIME	FACILITY RENTAL
Monday-Thursday	Lunch 11:00 a.m. to 3:00 p.m.	
Monday-Thursday	4 Hours	
Friday	6:00 p.m. to 10:00 p.m.	
Saturday	4 Hours	
Sunday	4 Hours	

NOVEMBER-FEBRUARY

DAY	TIME	FACILITY RENTAL
Monday-Thursday	Lunch 11:00 a.m. to 3:00 p.m.	
Monday-Thursday	4 Hours	
Friday	6:00 p.m. to 10:00 p.m.	
Saturday	4 Hours	
Sunday	4 Hours	

All Prices Are Subject to 25% Admin Fee and Applicable Sales Tax.



- B R E A K F A S T -

WINE COUNTRY BREAKFAST

CLASSIC CONTINENTAL

ASSORTED JUICES

CHEF'S SELECTION OF FRESH BAKED PASTRIES

Whipped Butter / Seasonal Preserves

SLICED FRESH FRUIT & BERRIES

FRESHLY BREWED RED BAY REGULAR & DECAF COFFEE

ASSORTED NUMI PREMIUM HOT TEAS

Per Guest

HOT ITEMS

ASSORTED BREAKFAST SANDWICHES

SAUSAGE, EGG & PEPPER JACK BISCUIT

HAM, EGG & CHEDDAR CROISSANT

APPLEWOOD BACON, EGG, SMOKED GOUDA & BRIOCHE

Per Dozen

ASSORTED BREAKFAST BURRITOS

CHORIZO, EGGS & POTATO

APPLEWOOD BACON, EGGS, CHEDDAR & PICO DE GALLO

BLACK BEANS, EGGS, POTATO, COTIJA & SALSA VERDE - VEG

Per Dozen

HOT BREAKFAST BAR

Choose 3 of the Following:

SCRAMBLED EGGS - VEG

APPLEWOOD BACON

LOCAL SAUSAGE

SEASONED BREAKFAST POTATOES - V

CHALLAH FRENCH TOAST CASSEROLE - VEG

Per Guest

VEG - Vegetarian / V - Vegan

All Menu Items Available Avoiding Gluten Ingredients. Please inquire with your Catering Sales Manager

All Prices Are Subject to 25% Admin Fee and Applicable Sales Tax

CHEF'S TABLE
SIGNATURE BREAKFAST
SYCAMORE GROVE

12 Guest Minimum

ORANGE, GRAPEFRUIT, CRANBERRY & APPLE JUICE
FRESHLY BREWED RED BAY REGULAR & DECAF COFFEE

ASSORTED NUMI HOT TEAS

PLATTER OF SEASONAL SLICED FRUIT GARNISHED
WITH FRESH BERRIES

Choose One:

SCRAMBLED EGGS WITH CHIVES - VEG

CHALLAH FRENCH TOAST CASSEROLE - VEG

SPINACH & EGG FRITTATA - VEG

CHEDDAR CHEESE & HAM STRATA

Choose Two:

APPLEWOOD BACON

COUNTRY SAUSAGE LINK

HAM STEAK

CHICKEN SAUSAGE

ENGLISH BANGERS

Choose One:

HASH BROWN POTATOES - VEG

SAUTÉED RED-SKINNED BREAKFAST POTATOES - V

BUTTERMILK BISCUITS WITH SAUSAGE GRAVY

ENGLISH MUFFINS & ASSORTED BAGELS WITH
BUTTER, PRESERVES & CREAM CHEESE

Per Guest

VEG - Vegetarian / V - Vegan

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CHEF'S TABLE
SIGNATURE BREAKFAST
ARROYO CLASSIC

12 Guest Minimum

ORANGE, GRAPEFRUIT, CRANBERRY & APPLE JUICE
FRESHLY BREWED *RED BAY* REGULAR & DECAF COFFEE
ASSORTED *NUMI* HOT TEAS

Choose Two:

HAM, EGG & CHEDDAR CROISSANT

SAUSAGE, EGG & PEPPER JACK ON A SOUTHERN-STYLE
BUTTERMILK BISCUIT

SCRAMBLED EGG BURRITO WITH CHORIZO, FRESH TOMATO SALSA
& SOUR CREAM

VEGAN "BREAKFAST SAUSAGE" & PLANT-BASED CHEESE
ON ENGLISH MUFFIN - V

Choose Two:

ASSORTED PASTRIES

Muffins, Assorted Danishes & Croissants with Butter & Preserves

WHOLE FRESH FRUIT

INDIVIDUAL LOW-FAT YOGURTS

ASSORTED BOTTLED FRUIT SMOOTHIES

YOGURT & GRANOLA PARFAITS

Per Guest

VEG - Vegetarian / V - Vegan

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CHEF'S TABLE VINEYARD BRUNCH

All Brunch Offerings Include:

ORANGE, GRAPEFRUIT & CRANBERRY JUICE
FRESHLY BREWED RED BAY REGULAR & DECAF COFFEE
ASSORTED NUMI HOT TEAS
CHEF'S SELECTION OF FRESH BAKED PASTRIES
Whipped Butter / Seasonal Preserves

Choose 3 for \$

Choose 4 for \$

SCRAMBLED EGGS WITH CHIVES - VEG

SPINACH AND EGG FRITTATA - VEG

STUFFED FRENCH TOAST - VEG
Cream Cheese Stuffed, Pecan Crusted, Maple Syrup

SMOKED SALMON DISPLAY
Boiled Egg, Capers, Cream Cheese

GEORGIA BROWN WILD CAUGHT SHRIMP
Pioneer White Corn Grits, House-made Andouille

APPLEWOOD BACON

SAUSAGE LINK

CHICKEN SAUSAGE

FINGERLING POTATOES - V

HASHBROWN CASSEROLE - VEG

SEASONAL FRUIT AND BERRY DISPLAY - V

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- ALL DAY BREAKS -

ALL DAY BREAKS

ALL DAY PACKAGED SNACKS

Purchased Individually

ASSORTED ENERGY BARS

INDIVIDUAL BAGGED CHIPS

ASSORTED PROTEIN BARS

INDIVIDUAL BAGGED PRETZELS

ASSORTED PACKAGED COOKIES

INDIVIDUAL BAGGED POPCORN

CRACKED BLACK PEPPER & VINEGAR
POTATO CHIPS

MORNING SNACKS

Accommodates 24 Guests

BREAKFAST PASTRY BASKET

*Croissants, Danish Pastries, Muffins & Large Almond Turnovers,
Cinnamon Cream Coffee Cake*

ASSORTED BAGELS WITH CREAM CHEESE

*Plain, Sesame, Cinnamon-Raisin, Cranberry, Wheat, Blueberry,
Chocolate Chip & Cheddar Cheese*

ASSORTED MUFFINS

VEG - Vegetarian / V - Vegan

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ALL DAY BREAKS

AFTERNOON BITES

Accommodates 24 Guests

SEASONAL VEGETABLE CRUDITÉS & DIP TRIO

ARTICHOKE DIP, ROASTED RED PEPPER FETA DIP, ROASTED GARLIC HUMMUS, GRILLED PITA, ASSORTED SEASONAL VEGETABLES - VEG

BAJA BREAK

HOMEMADE CHIPS, FIRE ROASTED SALSA, SALSA VERDE, PINTO BEAN DIP, GUACAMOLE, CHIPOTLE SOUR CREAM - VEG

TRAIL MIX BAR

TOASTED NUTS, M&M'S, CHOCOLATE CHIPS, DRIED CRANBERRIES, CURRANTS, GOLDEN RAISINS, YOGURT COVERED PRETZELS - VEG

SELECTION OF LOCALLY SOURCED CHEESES & SALUMI

LOCAL HONEYCOMB, SONOMA FIG PRESERVE, BRIOCHE TOASTS, TANGERINE CHILE OLIVES, PICKLED VEGETABLES

SNACK BREAK DELUXE

SOFT PRETZELS, WHITE TRUFFLE BEER CHEESE DIP, FRESHLY POPPED POPCORN, KETTLE CHIPS, ASSORTED COOKIES - VEG

WHITE TRUFFLE POPCORN

VEG - Vegetarian / V - Vegan

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ALL DAY BREAKS

SWEET TREATS

Accommodates 24 Guests

CAFFEINE & CHOCOLATE

MINI DEVIL'S FOOD CUPCAKES WITH CHOCOLATE FUDGE ICING,
ASSORTMENT OF CHOCOLATE TRUFFLES,
CHOCOLATE CHOCOLATE-CHIP COOKIES,
CHOCOLATE DIPPED STRAWBERRIES &
COFFEE STATION

*Whipped Cream, Cinnamon, White & Dark Chocolate Shavings &
Flavored/Sugar-Free Syrups*

BROWNIES & BLONDIES

ASSORTED FRENCH DESSERT PASTRIES

ASSORTED DESSERT BARS

ASSORTED DONUTS

VEG - Vegetarian / V - Vegan

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ALL DAY BREAKS

BEVERAGES

PER GUEST

FRESHLY BREWED *RED BAY* REGULAR & DECAF COFFEE

Includes Variety of Cream & Milk, Flavored & Standard Sweeteners

ASSORTED *NUMI* HOT TEAS

HOT CHOCOLATE

ICED TEA WITH LEMON

FRESH LEMONADE - *PER GALLON*

DASANI® BOTTLED WATER - *EACH*

ASSORTED COCA-COLA® PRODUCTS - *EACH*

INDIVIDUAL COLD BREW COFFEE - *EACH*

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- C H E F ' S T A B L E S -

SIGNATURE LUNCH CHEF'S TABLES

Per Person

TRATTORIA

BABY ROMAINE CAESAR

White Anchovy Caesar Dressing, Pumpernickel Crouton

HEIRLOOM TOMATO PANZANELLA

Grilled Sourdough, Basil, EVOO - V

CACIO E PEPE CAPELLINI

Parmigiano Reggiano, Fresh Herbs - VEG

WENTE VINEYARDS CHICKEN PICCATA

Wente Chardonnay, Lemon, Capers, Parsley

SHRIMP PUTTANESCA

Sweet 100 Pomodoro, Kalamata Olives, Capers

SAUTEED BROCCOLI RABE - V

FRESH BAKED OLIVE & ROSEMARY FOCACCIA - V

TIRAMISU

ASSORTED CANNOLIS & ITALIAN COOKIES

TASTE OF ASIA

MISO SOUP - V

ASSORTED STEAMED BAO BUNS

Pork Belly, Crispy Duck, Mushroom - V

YAKITORI CHICKEN & BEEF SKEWERS

BUILD YOUR OWN RAMEN NOODLE BAR - V

Chicken, Shrimp & Vegetable Stocks, Assorted Noodles and Ramen Toppings

ASIAN STYLE STIR-FRIED VEGETABLES - V

STEAMED JASMINE RICE - V

MANGO STICKY RICE - V

GREEN TEA CHEESECAKE WITH YUZU PIPETTE - VEG

VEG - Vegetarian / V - Vegan

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SIGNATURE LUNCH CHEF'S TABLES

Per Person

LA MESA

SMOKED PORK POZOLE

Cilantro, Lime Wedges

BUILD YOUR OWN TACO BAR

Carne Asada & Grilled Grouper

White Corn Tortillas, Sour Cream, Shredded Cabbage, Pickled Red Onion

CHICKEN FAJITAS WITH PEPPERS AND ONIONS

Tortillas, Shredded Cheese

GUACAMOLE MOLCAJETE, FIRE-ROASTED SALSA, PICO DE GALLO - V

MEXICAN STREET CORN CUPS - VEG

Lime Juice, Cotija Cheese

CILANTRO RICE - V

CHIPOTLE BLACK BEANS - V

CHURROS - VEG

Cinnamon Sugar & Chocolate

SOUTHERN HOSPITALITY

PASTURE-RAISED DEVILED EGGS

Chipotle Buttermilk Aioli, House-Made B&B Pickle Relish, Chicharrones

PIMENTO CHEESE CANAPÉS - VEG

GEORGIA BROWN WILD CAUGHT SHRIMP

Aged Sharp Cheddar Pioneer White Corn Grits, House-made Andouille

SMOKED PULLED PORK

Peach Chipotle BBQ Sauce

SMOKED GOUDA MAC N CHEESE - VEG

SOUTHERN-STYLE COLLARD GREENS

BUTTERMILK BISCUITS - VEG

BOURBON CHOCOLATE PECAN TARTLETS & BANANA PUDDING - VEG

VEG - Vegetarian / V - Vegan

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SIGNATURE LUNCH CHEF'S TABLES

Per Person

MARKET DELI

WEDGE SALAD

Baby Iceberg, Sweet 100 Tomato, Applewood Bacon, Smoked Blue Cheese Vinaigrette

BAKED POTATO SALAD

HAM & CHEESE SANDWICH

Maple-Glazed Ham, Havarti, Housemade B&B Pickles, Whole Grain Mustard Aioli, Pretzel Bun

SHAVED RIBEYE SANDWICH

Extra Sharp Cheddar, Bacon Onion Marmalade, Romaine, Hoagie Bun

FALAFEL WRAP

*Chickpea Falafel, Cucumber Tzaziki, Shredded Lettuce
Sweet 100 Tomatoes, Naan Bread - VEG*

KETTLE CHIPS

ASSORTED COOKIES & BROWNIES

VEG - Vegetarian / V - Vegan

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- B E V E R A G E P A C K A G E S -

BEVERAGE PACKAGES

VINEYARD COLLECTION

Pricing Based on Consumption or Per Guest for the Duration of Your Event

WENTE VINEYARDS WINES

Price Per Bottle

CHARDONNAY, MORNING FOG, LIVERMORE VALLEY, SAN FRANCISCO BAY
SAUVIGNON BLANC, LOUIS MEL, LIVERMORE VALLEY, SAN FRANCISCO BAY
CABERNET SAUVIGNON, SOUTHERN HILLS, LIVERMORE VALLEY,
SAN FRANCISCO BAY
MERLOT, SANDSTONE, ARROYO SECO, MONTEREY

SPARKLING

Price Per Bottle Based on Consumption (Not Included in Beverage Package)

SPARKLING BRUT, ARROYO SECO, MONTEREY

BEERS

COORS LIGHT
LAGUNITAS IPA0
805

CORONA
SIERRA NEVADA PALE ALE
KONA LONGBOARD

SPIRITS BAR

CLASSIC

TITO'S VODKA
TANQUERAY GIN
CAPTAIN MORGAN RUM
JOHNNIE WALKER RED
JAMESON IRISH WHISKEY
JACK DANIEL'S BOURBON

PREMIUM

GREY GOOSE
BOMBAY SAPPHIRE GIN
BACARDI RUM
GLENLIVET 12 YR
JAMESON BLACK BARREL
MAKER'S MARK BOURBON
PATRON SILVER TEQUILA

MIXERS

COKE, DIET COKE, 7 UP, GINGER ALE, TONIC, SODA WATER, PINEAPPLE JUICE, GRAPEFRUIT JUICE,
ORANGE JUICE, CRANBERRY JUICE, SWEETENED LIME JUICE, GREEN OLIVES, MARASCHINO
CHERRIES, DRY & SWEET VERMOUTH, TRIPLE SEC, SWEET N SOUR, GRENADINE, BLOODY MARY MIX

PORTS & CORDIALS

FICKLIN' PORT
BAILEYS
KAHLUA
DI SARONNO AMARETTO

FRANGELICO
HENNESSY
GRAND MARNIER
COURVOISIER VS

NON-ALCOHOLIC BEVERAGES

SPARKLING APPLE CIDER, SOFT DRINKS, MINERAL WATER, LEMONADE, ICED TEA

BARTENDER FEE

Wente Vineyards Does Not Offer Doubles or Shots For Any Alcoholic Beverage. All Wines Subject to Availability.

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BEVERAGE PACKAGES

BARREL COLLECTION

Pricing Based on Consumption or Per Guest for the Duration of Your Event

WENTE VINEYARDS WINES

Price Per Bottle

CHARDONNAY, RIVA RANCH, ARROYO SECO, MONTEREY
PINOT NOIR, RIVA RANCH, ARROYO SECO, MONTEREY
CABERNET SAUVIGNON, CHARLES WETMORE, LIVERMORE VALLEY,
SAN FRANCISCO BAY

SPARKLING

Price Per Bottle Based on Consumption (Not Included in Beverage Package)

SPARKLING BRUT, ARROYO SECO, MONTEREY

BEERS

COORS LIGHT
LAGUNITAS IPA
805

CORONA
SIERRA NEVADA PALE ALE
KONA LONGBOARD

SPIRITS BAR

CLASSIC

TITO'S VODKA
TANQUERAY GIN
CAPTAIN MORGAN RUM
JOHNNIE WALKER RED
JAMESON IRISH WHISKEY
JACK DANIEL'S BOURBON

PREMIUM

GREY GOOSE
BOMBAY SAPPHIRE GIN
BACARDI RUM
GLENLIVET 12 YR
JAMESON BLACK BARREL
MAKER'S MARK BOURBON
PATRON SILVER TEQUILA

MIXERS

COKE, DIET COKE, 7 UP, GINGER ALE, TONIC, SODA WATER, PINEAPPLE JUICE, GRAPEFRUIT JUICE,
ORANGE JUICE, CRANBERRY JUICE, SWEETENED LIME JUICE, GREEN OLIVES, MARASCHINO
CHERRIES, DRY & SWEET VERMOUTH, TRIPLE SEC, SWEET N SOUR, GRENADINE, BLOODY MARY MIX

PORTS & CORDIALS

FICKLIN' PORT
BAILEYS
KAHLUA
DI SARONNO AMARETTO

FRANGELICO
HENNESSY
GRAND MARNIER
COURVOISIER VS

NON-ALCOHOLIC BEVERAGES

SPARKLING APPLE CIDER, SOFT DRINKS, MINERAL WATER, LEMONADE, ICED TEA

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