



— EVENTS AT —

WENTE[®]

V I N E Y A R D S

- PRIVATE DINING -

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 is pleased to provide the following services for your event:

DEDICATED CATERING CONSULTANT

Expert Catering Sales Managers to assist in planning every detail of your event.

PERSONAL EVENT COORDINATOR

A Personal Event Coordinator will be present day of to orchestrate the details of your event.

FULL SERVICE STAFF

Including Servers, Bartenders, and Banquet Captains.

AMENITIES FOR YOUR RECEPTION

Amenities for your reception include chairs and round tables, full china service, glassware and white linens.

5 HOUR EVENT RENTAL

MAXIMUM SEATING OF 140 INDOORS AND 400 OUTDOORS

WENTE VINEYARDS EVENT CENTER AND TERRACE LAWN

JANUARY-DECEMBER

| DAY | TIME | FACILITY RENTAL | FOOD/BEVERAGE MINIMUM |
|------------------------|----------------|------------------------|------------------------------|
| Monday-Thursday | 5 Hours | \$1,500 | \$7,000 |
| Friday | 5 Hours | \$2,500 | \$12,000 |
| Saturday | 5 Hours | \$3,500 | \$12,000 |
| Sunday | 5 Hours | \$2,500 | \$12,000 |

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

PRIVATE DINING PACKAGES

Select Your Preferred Package:

CLASSIC PACKAGE

CHEF'S TABLE SERVICE STYLE INCLUDES:

*Two Salads, Two Entrées, Three Accompaniments,
and Dessert Chef'Table.*

\$70.00 PER PERSON

SIGNATURE PACKAGE

THREE-COURSE PLATED SERVICE INCLUDES:

*One Salad, Choice of Two Entrées,
and Dessert Table.*

\$80.00 PER PERSON

PLATINUM PACKAGE

FOUR-COURSE PLATED SERVICE

*One Appetizer, One Salad, Choice of Two Entrées,
and Choice of One Plated Dessert.*

\$95.00 PER PERSON

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



- H O R S D ' O E U V R E S -

PASSED HORS D'OEUVRES

Accommodates 24 Guests

COLD HORS D'OEUVRES

PACIFIC WHITE STURGEON CAVIAR
Truffle Potato Gaufrette, Crème Fraiche
\$150.00

CANARY ROCKFISH ESCABECHE
Coconut Cream, Key Lime, Serrano Pepper
\$90.00

JUMBO SHRIMP COCKTAIL
Charred Shishito Pepper, Tomato Chutney
\$100.00

LAURA CHENEL ASSORTED GOAT CHEESE TRUFFLES
*Fennel Pollen, Spanish Paprika, Toasted Hazelnuts, Herbed Crostini,
Peperonata - VEG*
\$70.00

PASTURE-RAISED DEVEILED EGGS
Chipotle Buttermilk Aioli, House-Made Pickle Relish, Chicharrones
\$80.00

HEARTS OF PALM CEVICHE
Avocado, Garden Tomatoes, Tortilla Strips - V
\$80.00

BRANDT FARMS BEEF TENDERLOIN TARTAR
Shallots, House-Made Pickles, Anchovy Aioli, Toast
\$120.00

BAR SNACKS

\$30 Per Basket, One Basket Serves 10 People

WHITE TRUFFLE POPCORN
SEASONED SPICED ASSORTED
TREE NUTS

CRACKED BLACK PEPPER &
VINEGAR POTATO CHIPS
SEED & SPICE CRACKERS

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.

PASSED HORS D'OEUVRES

Accommodates 24 Guests

HOT HORS D'OEUVRES

PISTACHIO CRUSTED DIVER SCALLOPS

Blood Orange Champagne Agrodolce

\$80.00

DUNGENESS CRAB FRITTER

Housemade B&B Pickle Tartar

\$165.00

POLPETTINI AL SUGO

Crushed San Marzano Tomato, Fresh Basil

\$100.00

TOFU BAHN MI MINIS

Pickled Vegetables, Sriracha - V

\$80.00

AMERICAN WAGYU SLIDERS

Pickled Red Onion Marmalade, Smoked Gouda, Brioche Bun

\$165.00

CANDIED GOCHUJANG PORK BELLY

Napa Kimchi, Scallion

\$100.00

DUCK CONFIT CROSTINI

Pickled Cherry, Chile De Arbol, Duck Crackling

\$120.00

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HORS D'OEUVRES DISPLAY

Accommodates 24 Guests

BURRATA DI BUFALA

Local Peaches, Applewood Bacon Jam, Basil, Toasted Ciabatta

\$90.00

SEASONAL VEGETABLE CRUDITÉ

Seasonal Vegetables, Assortment of Dips - VEG

\$150.00

MEDITERRANEAN DISPLAY

Local Foraged Mushroom Hummus, Smoked Eggplant Baba Ghanoush, Roasted Pepper Kopanisti, Torshi Pickles, Olives, Crudités, Grilled Pita - VEG

\$150.00

LAURA CHENEL GOAT CHEESE TRUFFLE TRIO

Fennel Pollen, Spanish Paprika, Crushed Toasted Hazelnuts, Herbed Crostini, Peperonata - VEG

\$90.00

PACIFIC SEAFOOD RAW BAR **

Assortment of Seasonally Available Shrimp, Crab & Oysters, Horseradish Cocktail Sauce, Mignonette, Roasted Garlic Butter, Fresh Lemon

\$275.00

SELECTION OF LOCALLY SOURCED CHEESES AND SALUMI

Local Honeycomb, Sonoma Fig Preserve, Brioche Toasts, Tangerine Chile Olives, Pickled Vegetables

\$150.00

DUO OF NIGIRI

*Sake Cured Scottish Salmon with Garlic Aioli, Lime, & Pacific Sturgeon Caviar
Otoro Nigiri with Truffle Soy, Serrano Slice, Cilantro, & Pacific Sturgeon Caviar*

\$150.00

STERLING FARMS CAVIAR BAR

Brioche Toasts, Crème Fraiche, Local Butter, Pasture-Raised Hard-Boiled Egg, Scallions

\$275.00

VEG - Vegetarian / V - Vegan

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

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- CHEF'S TABLE -

CHEF'S TABLE

When Selecting the Classic Package, Please Choose From the Following:

SALAD COURSE

Please Select Two Salad Option:

BABY ROMAINE CAESAR

White Anchovy Caesar Dressing, Pumppernickel Crouton

HARVEST GREENS

Pink Lady Apples, Maple Walnut Vinaigrette, Point Reyes Blue, Candied Pecans

FENNEL & AVOCADO SALAD

Sesame Ginger Dressing - V

MAIN COURSE

Please Select Two Entree Option:

ROASTED FENNEL & MUSHROOM RISOTTO

White Truffle, Toasted Pistachios, Cashew Milk Parmesan - V

WOOD FIRED BRANDT FARMS PRIME RIBEYE

Wente Cabernet Franc Reduction

MARY'S FARM HERB ROASTED CHICKEN BREAST

Garlic Thyme Jus

CIDER-BRINED DUROC PORK LOIN

Local Foraged Chasseur Sauce

OAK SMOKED PACIFIC SALMON

Preserved Garden Cucumbers & Balsamic di Modena

MONT CHEVRE GRILLED EGGPLANT INVOLTINI

Mozzarella, Sweet 100 Pomodoro - VEG

ACCOMPANIMENTS

Please Select Three:

BUTTERMILK SCALLION MASHED POTATOES - VEG

ROASTED FINGERLING POTATOES - V

QUINOA SUMMER HARVEST SALAD - V

SMOKED GOUDA MAC N CHEESE - VEG

OVEN-ROASTED SEASONAL VEGETABLES, GARLIC BUTTER - VEG

VEG - Vegetarian / V - Vegan

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

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CHEF'S TABLE

CHEF ATTENDED CARVING STATIONS

PORTERHOUSE

TENDERLOIN & NY STRIP

*Wild Mushrooms, Charred Sweet Peppers, Smoked Bacon and
Fingerling Potato Sauté, Sauce Bearnaise and Demi-Glace*

\$60 Per Guest

MARY'S FARM CIDER-BRINED WHOLE CHICKEN

Sweet Corn Pudding, Glazed Rainbow Carrots, Thyme Jus

\$25 Per Guest

GOCHUJANG GLAZED PORK BELLY

Steamed Jasmine Rice, Asian Stir-Fried Vegetables, Napa Kimchi

\$25 Per Guest

HOT SMOKED PACIFIC SALMON

Yukon Gold Potato Pancakes, Asparagus, Wente Chardonnay Lemon Caper Sauce

\$35 Per Guest

MESQUITE SMOKED BRISKET

Smoked Gouda Mac n Cheese, Braised Collards, Chipotle Peach BBQ

\$35 Per Guest

HERB ROASTED BRANDT FARMS PRIME RIBEYE

Scallion Mashed Potatoes, Wilted Kale with Roasted Garlic,

Wente Cabernet Franc Reduction

\$40 Per Guest

WOOD FIRED NIMAN RANCH RACK OF LAMB

Herbed Couscous, Roasted Cauliflower, Lemon-Tahini Sauce, Harissa

\$58 Per Guest

VEG - Vegetarian / V - Vegan

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DESSERT

DESSERT CHEF'S TABLE

*Lavish Display of Miniature Cakes,
Seasonal Tarts, Mousses,
Cookies and Pastries*

ALL EVENTS INCLUDE A PREMIUM
COFFEE AND TEA STATION
*Freshly Brewed Red Bay Regular & Decaf Coffee
Assorted Premium Hot Teas*





- P L A T E D S E R V I C E -

PLATED SERVICE

APPETIZER

*When Choosing the Platinum Package, 4 Course Option Only
Please Select One Choice for Your Guests:*

SEARED DIVER SCALLOP

Celery Root Purée, White Truffle, Parsnip Chips

CHANTERELLE MUSHROOM FLAN

Herbed White Balsamic Pistou - VEG

BRANDT FARMS BEEF CARPACCIO

Crispy Capers, Horseradish Crema, Sourdough Crostini

SALAD COURSE

Please Select One Choice for Your Guests:

BABY ROMAINE CAESAR

White Anchovy Caesar Dressing, Pumpernickel Crouton

HARVEST GREENS

Pink Lady Apples, Point Reyes Blue, Maple Walnut Vinaigrette, Candied Pecans - VEG

HEIRLOOM TOMATO PANZANELLA

Sourdough, Basil, EVOO - V

FENNEL & AVOCADO SALAD

Sesame Ginger Dressing - V

GRILLED TREVISANO, PANCETTA & GORGONZOLA

Mission Fig White Balsamic Vinaigrette



PLATED SERVICE

ENTRÉE COURSE

*When Choosing The Signature or Platinum Package,
Please Select Two Choices for Your Guests:*

ROASTED FENNEL & MUSHROOM RISOTTO

White Truffle, Toasted Pistachios, Dairy-free Parmesan - V

GEORGIA BROWN WILD CAUGHT SHRIMP

Pioneer White Corn Grits, House-made Andouille

WOOD-FIRED STEMPLE CREEK FILET MIGNON

Point Reyes Blue Cheese Russet Gratin, Wente Cabernet Franc Cherry Gastrique

SMOKED DOUBLE CUT IBERIAN DUROC BONE-IN PORK CHOP

Extra Sharp Cheddar Pioneer White Corn Grits, House-made Pickled Peach Chutney

OAK PLANK ORA SALMON

Roasted Fingerling Potatoes, Preserved Garden Cucumbers & Balsamic di Modena

MONT CHEVRE GRILLED EGGPLANT INVOLTINI

Mozzarella, Sweet 100 Pomodoro - VEG

OVEN-ROASTED MARY'S FARM FREE-RANGE CHICKEN BREAST

Pommes Purée, Fines Herbes Sauce

PAN-ROASTED WILD STRIPED BASS

Gigante Bean Purée, Basil White Balsamic Emulsion, Roasted Baby Heirloom Tomatoes

NIMAN RANCH LAMB CHOPS

Truffle Bread Pudding, Foraged Mushroom Chasseur Sauce

BRAISED BONELESS SHORT RIB

Crushed Yukon Gold Potatoes, Toasted Hazelnut Gremolata

BRANDT FARMS ROASTED RIB LOIN

Baby Red Creamer Potatoes, Calabrian Chile Butter, Fresh Herb Pesto

All Entrées Served with Seasonal Vegetables

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PLATED DESSERT

Please Select One Choice for Your Guests:

Flourless Chocolate Cake

1883 Cheesecake

Fresh Berry Bowl

Crème Fraîche

ALL EVENTS INCLUDE A PREMIUM

COFFEE & TEA STATION

Freshly Brewed Red Bay Regular & Decaf Coffee

Assorted Premium Hot Teas





- B E V E R A G E S -

VINEYARD COLLECTION

Pricing Based on Consumption or \$50.00 Per Guest for the Duration of Your Event

WENTE VINEYARDS WINES

Price Per Bottle

CHARDONNAY, *MORNING FOG*, LIVERMORE VALLEY, SAN FRANCISCO BAY - \$18.00

SAUVIGNON BLANC, *LOUIS MEL*, LIVERMORE VALLEY, SAN FRANCISCO BAY - \$18.00

CABERNET SAUVIGNON, *SOUTHERN HILLS*, LIVERMORE VALLEY,
SAN FRANCISCO BAY - \$20.00

MERLOT, *SANDSTONE*, ARROYO SECO, MONTEREY - \$20.00

SPARKLING

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

SPARKLING BRUT, ARROYO SECO, MONTEREY - \$55.00

BEERS

CORONA - \$8.00
COORS LIGHT - \$8.00

805 - \$10.00
LAGUNITAS IPA - \$10.00
SIERRA NEVADA PALE ALE - \$10.00

SPIRITS BAR

CLASSIC - \$12.00
TITO'S VODKA
TANQUERAY GIN
CAPTAIN MORGAN RUM
JOHNNIE WALKER RED
JAMESON IRISH WHISKEY
JACK DANIEL'S BOURBON

PREMIUM - \$14.00
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

\$10.00

FRANGELICO
HENNESSY
GRAND MARNIER
COURVOISIER VS

NON-ALCOHOLIC BEVERAGES

\$4.00

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

BARTENDER FEE

\$250

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

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BARREL COLLECTION

Pricing Based on Consumption or \$55.00 Per Guest for the Duration of Your Event

WENTE VINEYARDS WINES

Price Per Bottle

CHARDONNAY, RIVA RANCH, ARROYO SECO, MONTEREY - \$22.00

PINOT NOIR, RIVA RANCH, ARROYO SECO, MONTEREY - \$35.00

CABERNET SAUVIGNON, CHARLES WETMORE, LIVERMORE VALLEY,
SAN FRANCISCO BAY - \$35.00

SPARKLING

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

SPARKLING BRUT, ARROYO SECO, MONTEREY - \$55.00

BEERS

CORONA - \$8.00
COORS LIGHT - \$8.00

805 - \$10.00
LAGUNITAS IPA - \$10.00
SIERRA NEVADA PALE ALE - \$10.00

SPIRITS BAR

CLASSIC - \$12.00
TITO'S VODKA
TANQUERAY GIN
CAPTAIN MORGAN RUM
JOHNNIE WALKER RED
JAMESON IRISH WHISKEY
JACK DANIEL'S BOURBON

PREMIUM - \$14.00
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

\$10.00

FRANGELICO
HENNESSY
GRAND MARNIER
COURVOISIER VS

NON-ALCOHOLIC BEVERAGES

\$4.00

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

BARTENDER FEE

\$250

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