



— EVENTS AT —

WENTE[®]

VINEYARDS

-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.

4 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	4 Hours	\$1,500	\$7,000
Friday	4 Hours	\$2,500	\$12,000
Saturday	4 Hours	\$3,500	\$12,000
Sunday	4 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 Table.

\$75 per person

Add Additional Protein \$20 Per Guest

SIGNATURE PACKAGE

THREE-COURSE PLATED SERVICE INCLUDES:

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

\$85 per person

PLATINUM PACKAGE

FOUR-COURSE PLATED SERVICE

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

\$100 PER PERSON



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

P A S S E D H O R S D ' O E U V R E S

Accommodates 24 Guests

C O L D H O R S D ' O E U V R E S

LAURA CHENEL GOAT CHEESE CROSTINI

Red Onion Marmalade, Toasted Pecans, Fresh Thyme

\$95

HEARTS OF PALM CEVICHE

Avocado, Sweet 100 Tomatoes, Tortilla Strips - V

\$100

BEEF TENDERLOIN TARTAR

Shallots, House-Made Pickles, Anchovy Aioli, Toast

\$140

JUMBO SHRIMP COCKTAIL

Fresh Horseradish & Tomato Sauce

\$150

AHI TUNA POKE

Wasabi Avocado Aioli, Crispy Wonton

\$225

STERLING FARMS CAVIAR

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

MP

B A R S N A C K S

\$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.

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PASSED HORS D'OEUVRES

Accommodates 24 Guests

HOT HORS D'OEUVRES

TOFU BAHN MI MINIS

PICKLED VEGETABLES, SRIRACHA - V

\$100

WILD MUSHROOM TARTLET

Truffle Oil, White Balsamic Herb Pistou - VEG

\$125

MEATBALLS AL FORNO

House-made Meatballs, Crushed San Marzano Tomato, Fresh Basil

\$175

BACON WRAPPED MEDJOL DATES

Applewood Bacon, Point Reyes Blue Cheese, Jalapeño

\$185

PISTACHIO CRUSTED DIVER SCALLOPS

Blood Orange Champagne Sauce

\$220

MINI DEVEILED CRAB CORNBREAD MUFFINS

Lump Crab, Roasted Corn, Housemade B&B Pickle Tartar

\$225

AMERICAN WAGYU SLIDERS

Pickled Red Onion Marmalade, Smoked Gouda, Brioche Bun

\$250

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HORS D'OEUVRES DISPLAY

Accommodates 24 Guests

HOUSE-SMOKED ORA SALMON

Hot Smoked Ora Salmon, Capers, Chopped Egg, Red Onion, Toast
Points
\$185

SEASONAL VEGETABLE CRUDITÉ

Seasonal Vegetables, Assortment of Dips - VEG
\$185

BURRATA & MOZZARELLA BAR

Fresh Burrata and Assorted Mozzarella, Mission Fig Jam,
Basil, Toasted Ciabatta -V
\$195

MEDITERRANEAN DISPLAY

Artichoke Dip, Roasted Red Pepper Feta Dip, Roasted Garlic Hummus,
Torshi Pickles, Olives, Crudités, Grilled Pita - VEG
\$225

SELECTION OF LOCALLY SOURCED CHEESES AND SALUMI

Local Honeycomb, Sonoma Fig Preserve, Brioche Toasts, Tangerine
Chile Olives, Pickled Vegetables
\$250

STERLING FARMS CAVIAR BAR

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

VEG - Vegetarian / V - Vegan

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

CHEF'S TABLE

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

\$75 Per Person

SALAD COURSE

Please Select Two For Your Guest To Choose From

BABY ROMAINE CAESAR

White Anchovy Caesar Dressing, Pumpernickel Crouton

HARVEST GREENS

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

ROASTED BEET & GOAT CHEESE SALAD

Laura Chenel Goat Cheese, Arugula, Orange Marmalade Vinaigrette

MAIN COURSE

Please Select Two For Your Guest To Choose From

MARY'S FARM HERB ROASTED CHICKEN BREAST

Wente Chardonnay Lemon Caper Sauce

OAK SMOKED PACIFIC SALMON

Preserved Garden Cucumbers & Balsamic di Modena

CIDER-BRINED DUROC PORK LOIN

Local Foraged Mushroom Chasseur Sauce

WOOD FIRED CALIFORNIA PRIME RIBEYE

Wente Cabernet Franc Reduction

LAURA CHENEL GOAT CHEESE & EGGPLANT ROLLATINI

Mozzarella, Sweet 100 Pomodoro - VEG

ROASTED FENNEL & MUSHROOM RISOTTO

White Truffle, Toasted Pistachios, Cashew Milk Parmesan - V

ACCOMPANIMENTS

Please Select Three For Your Guest To Choose From

ROASTED FINGERLING POTATOES - V

SMOKED GOUDA MAC N CHEESE - VEG

QUINOA SUMMER HARVEST SALAD - VEG

BUTTERMILK SCALLION MASHED POTATOES - 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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- PLATED SERVICE -

3 Course \$95 Per Guest

4 Course \$100 Per Guest



PLATED SERVICE

APPETIZER

When Choosing the Platinum Package, Please Select One

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

When Choosing the Signature or Platinum Package, Please Select One

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

ROASTED BEET & GOAT CHEESE SALAD

Laura Chenel Goat Cheese, Arugula, Orange marmalade vinaigrette



PLATED SERVICE

ENTRÉE COURSE

When Choosing the Signature or Platinum Package, Please Select Two Items for Your Guest to Choose From

ROASTED FENNEL & MUSHROOM RISOTTO

White Truffle, Toasted Pistachios, Cashew Milk Parmesan - V

GOAT CHEESE & GRILLED EGGPLANT ROLLATINI

Mozzarella, Sweet 100 Pomodoro - VEG

WILD CAUGHT SHRIMP & GRITS

White Corn Grits, Cajun Andouille

OAK SMOKED PACIFIC SALMON

Preserved Garden Cucumbers & Balsamic di Modena

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

Wente Chardonnay Lemon Caper Sauce

SMOKED DOUBLE CUT IBERIAN DUROC BONE-IN PORK CHOP

Extra Sharp Cheddar Pioneer White Corn Grits, Mostarda

NIMAN RANCH LAMB LOIN

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

WOOD-FIRED STEMPLE CREEK FILET MIGNON

Point Reyes Blue Cheese Russet Gratin, Wente Cabernet Franc Reduction
+ Additional \$10 Per Person

All Entrées Served with Seasonal Vegetables

VEG - Vegetarian / V - Vegan

All Menu Items Available Avoiding Gluten Ingredients. Please Inquire With Your Catering Sales Manager

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DESSERT

DESSERT TABLE

Display of Miniature Cakes, Seasonal Tarts, Cookies & Pastries

A la Carte Pricing \$18 Per Person

ALL PACKAGES INCLUDE A PREMIUM COFFEE AND TEA STATION
Regular & Decaf Coffee, Assorted Premium Hot Teas





- 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 \$50 Per Guest for the Duration of Your Event

WENTE VINEYARDS WINES

CHARDONNAY, MORNING FOG - \$25
SAUVIGNON BLANC, LOUIS MEL - \$25
CABERNET SAUVIGNON, SOUTHERN HILLS - \$30
MERLOT, SANDSTONE - \$30

BEERS

COORS LIGHT, CORONA - \$8
LAGUNITAS IPA, SIERRA NEVADA PALE ALE, 805 - \$10

SPIRITS BAR

CLASSIC - \$14
TITO'S VODKA
TANQUERAY GIN
CAPTAIN MORGAN RUM
JOHNNIE WALKER RED
JAMESON IRISH WHISKEY
JACK DANIEL'S BOURBON
CAZADORES REPOSADO

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

\$10.00
FICKLIN' PORT, BAILEYS, KAHLUA DI SARONNO, AMARETTO, 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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BEVERAGE PACKAGES

BARREL COLLECTION

Pricing Based on Consumption or \$60 Per Guest for the Duration of Your Event

WENTE VINEYARDS WINES

SPARKLING BRUT - \$65
CHARDONNAY, RIVA RANCH - \$35
PINOT NOIR, RIVA RANCH - \$45
CABERNET SAUVIGNON, CHARLES WETMORE - \$40

BEERS

COORS LIGHT, CORONA - \$8
LAGUNITAS IPA, SIERRA NEVADA PALE ALE, 805 - \$10

SPIRITS BAR

PREMIUM - \$16
GREY GOOSE
BACARDI RUM
GLENLIVET 12 YR
BOMBAY SAPPHIRE GIN
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

\$10.00
FICKLIN' PORT, BAILEYS, KAHLUA DI SARONNO, AMARETTO, 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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NON-ALCOHOLIC BEVERAGE ONLY PACKAGE

\$40 PER GUEST

SOFT DRINKS

MINERAL WATER

ICED TEA

ASSORTED HOT TEAS

REGULAR & DECAF COFFEE

SPARKLING APPLE CIDER

FRESH LEMONADE

NON-ALCOHOLIC BEVERAGE À LA CARTE

FRESH LEMONADE - \$45 PER GALLON

ICED TEA - \$45 PER GALLON

REGULAR & DECAF COFFEE - \$45 PER GALLON

BOTTLED WATER - \$4 EACH

ASSORTED COCA-COLA® PRODUCTS - \$4 EACH

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