



— EVENTS AT —  
**WENTE**<sup>®</sup>  
VINEYARDS

- WEDDINGS -

*let's celebrate love*

*Wente Vineyards is pleased to provide the following services for weddings and receptions:*

**DEDICATED CATERING CONSULTANT**

Our expert Catering Sales Managers will assist in planning every detail of your special day.

**DRESSING ROOM SUITES**

Spacious rooms upstairs for each couple.

**FULL SERVICE STAFF**

Including Servers, Bartenders, and Banquet Captains.

**AMENITIES FOR YOUR RECEPTION**

Inclusive of chairs, round tables, china, silverware, glassware, standard white linens and votive candles.

**5 HOUR EVENT RENTAL MAXIMUM SEATING OF 140 INDOORS AND 400 OUTDOORS**

**WEDDING PACKAGES INCLUDE:**

Hors d'Oeuvres, Dinner, Dessert and a Four Hour Beverage Package.

**PRIVATE MENU TASTING**

Up to four people with signed contract.

\$1,500 Ceremony Set up Fee

**WENTE VINEYARDS EVENT CENTER AND TERRACE LAWN**

**MARCH - OCTOBER**

DAY	*FOOD & BEVERAGE MINIMUM	FACILITY RENTAL
Saturday	\$27,000	\$6,000
Friday & Sunday	\$24,000	\$5,000
Monday-Thursday	\$12,000	\$4,000

**NOVEMBER-FEBRUARY**

DAY	*FOOD & BEVERAGE MINIMUM	FACILITY RENTAL
Saturday	\$18,000	\$5,000
Friday & Sunday	\$14,000	\$4,000
Monday-Thursday	\$8,000	\$3,000

\*Food and Beverage Minimum Does Not Include 25% Admin Fee and Applicable Sales Tax.



- WEDDING PACKAGES -

*let's celebrate love*



# WEDDING PACKAGES

*Select your preferred package:*

## CLASSIC PACKAGE

CHEF'S TABLE SERVICE STYLE INCLUDES:

Four Passed Hors d'Oeuvres or Two Hors d'Oeuvres Displays,  
Two Salads, Two Entrées, Three Accompaniments,  
Dessert Table, and a Four Hour Beverage Package.

\$195 PER PERSON

## SIGNATURE PACKAGE

THREE-COURSE PLATED SERVICE INCLUDES:

Four Passed Hors d'Oeuvres or Two Hors d'Oeuvres Displays,  
One Salad, Choice of Two Entrées, Dessert Table,  
and a Four Hour Beverage Package.

\$210 PER PERSON

## PLATINUM PACKAGE

FOUR-COURSE PLATED SERVICE

Four Passed Hors d'Oeuvres or Two Hors d'Oeuvres Displays,  
One Appetizer, One Salad, Choice of Two Entrées,  
Dessert Table, and a Four Hour Beverage Package Including Spirits,  
with Champagne Toast

\$250 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 -

*lets celebrate love*

# PASSED HORS D'OEUVRES

Accommodates 24 Guests

## COLD HORS D'OEUVRES

### LAURA CHENEL GOAT CHEESE CROSTINI

Red Onion Marmalade, Toasted Pecans, Fresh Thyme

### HEARTS OF PALM CEVICHE

Avocado, Sweet 100 Tomatoes, Tortilla Strips - V

### BEEF TENDERLOIN TARTAR

Shallots, House-Made Pickles, Anchovy Aioli, Toast Points

### JUMBO SHRIMP COCKTAIL

Fresh Horseradish & Coctail Sauce

### AHI TUNA POKE

Wasabi Avocado Aioli, Crispy Wonton

### Pacific White Sturgeon Caviar

Truffle Potato Gaufrette, Crème Fraiche

## 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

### **TOFU BAHN MI MINIS**

PICKLED VEGETABLES, SRIRACHA - V

### **WILD MUSHROOM TARTLET**

Truffle Oil, White Balsamic Herb Pistou - VEG

### **MEATBALLS AL FORNO**

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

### **BACON WRAPPED MEDJOL DATES**

Applewood Bacon, Point Reyes Blue Cheese, Jalapeño

### **PISTACHIO CRUSTED DIVER SCALLOPS**

Blood Orange Champagne Sauce

### **MINI DEVEILED CRAB CORNBREAD MUFFINS**

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

### **AMERICAN WAGYU SLIDERS**

Pickled Red Onion Marmalade, Smoked Gouda, Brioche Bun

VEG - Vegetarian / V - Vegan

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

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# **H O R S D ' O E U V R E S D I S P L A Y**

Accommodates 24 Guests

## **HOUSE-SMOKED ORA SALMON**

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

## **SEASONAL VEGETABLE CRUDITÉ**

Seasonal Vegetables, Assortment of Dips - VEG

## **BURRATA & MOZZARELLA BAR**

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

## **MEDITERRANEAN DISPLAY**

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

## **SELECTION OF LOCALLY SOURCED CHEESES AND SALUMI**

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

## **STERLING FARMS CAVIAR BAR**

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

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 -

*let's celebrate love*

# CHEF'S TABLE

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

## 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

### **PAN ROASTED PACIFIC SALMON**

Preserved Garden Cucumbers and 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

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- PLATED SERVICE -

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# 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 -V



# 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 -

### **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

Included with All Wedding Packages:

## DESSERT TABLE

### DISPLAY OF MINIATURE DESSERT

Seasonal Tarts, Mousses, Cookies & Pastries

### WEDDING CAKE NOT INCLUDED

Preferred Vendor List Available

**\$3 Per Person Cake Cutting Fee**

### ALL EVENTS INCLUDE A PREMIUM

### COFFEE & TEA STATION

Regular & Decaf Coffee, Assorted Premium Hot Teas

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## Y O U N G   A D U L T S

**12-20 Years Old**

Includes Hors d'oeuvres, Dinner, Dessert & Non-Alcoholic Beverage Package

CHEF'S TABLE \$140.00 PER GUEST

THREE COURSE PLATED DINNER \$175.00 PER GUEST

FOUR COURSE PLATED DINNER \$190.00 PER GUEST

\*When Selecting Filet Mignon, Lamb Chops or Rib Loin add \$15.00 Per Guest

## C H I L D R E N ' S   M E N U

**3-11 Years Old**

**Please Select One For All Children**

MINI CHEESEBURGER SLIDERS

Brioche Bun, American, Hand-Cut Fries

GRILLED CHEESE ON SOURDOUGH

American Cheese, Hand-Cut Fries - VEG

MINI CHEESE OR PEPPERONI PIZZA

CHICKEN TENDERS

Hand-Cut Fries

ALL BEEF HOT DOG

Brioche Bun, Hand-Cut Fries

**\$50.00 PER GUEST**

## N O N - A L C O H O L I C   B E V E R A G E   P A C K A G E

Service for 4 Hours

SPARKLING APPLE CIDER

SOFT DRINKS

MINERAL WATER

LEMONADE

ICED TEA

## V E N D O R   M E A L

\$50.00 PER GUEST

ADDITIONAL \$15 PER PERSON FOR BEEF

VEG - Vegetarian / V - Vegan

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

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# LATE NIGHT SNACKS

Accommodates 24 Guests

## CRISPY JUMBO WINGS 3 WAYS

Buffalo, Lemon Pepper, BBQ, Blue Cheese, Ranch, Carrot & Celery Sticks  
(24 Wings Per Flavor)

\$140

## GRILLED CHEESE & TOMATO SHOOTERS

Cheese Toasts, Creamy Tomato Soup - VEG

\$120

## ANGUS SLIDERS

Brioche Bun, Pimento Cheese, Onion Marmalade

\$250

## TRUFFLE MAC N CHEESE

Gruyere, White Truffle - VEG

\$125

## FRENCH MACARONS

Assorted Flavors - VEG

\$125

VEG - Vegetarian / V - Vegan

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# WEDDING BEVERAGE PACKAGES

## VINEYARD COLLECTION

**INCLUDED IN WEDDING PACKAGE:**

Service for 4 Hours

## WENTE VINEYARDS WINES

**Please Select Two:**

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

## BEERS

Please Select Four:

COORS LIGHT

LAGUNITAS IPA

805

CORONA

SIERRA NEVADA PALE ALE

## SPIRITS BAR

Please See Spirits Menu

SELECTION OF SPIRITS AND MIXERS

**ADD PORTS & CORDIALS FOR \$4 PER GUEST**

## SPARKLING WINE TOAST

**\$10 Per Guest**

WENTE VINEYARDS BRUT, WHITE SPARKLING WINE TOAST

## NON-ALCOHOLIC BEVERAGES

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

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

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



# WEDDING BEVERAGE PACKAGES

## BARREL COLLECTION

ADDITIONAL \$10 PER GUEST

Service for 4 Hours

## WENTE VINEYARDS WINES

Please Select Two:

CHARDONNAY, RIVA RANCH, ARROYO SECO, MONTEREY

PINOT NOIR, RIVA RANCH, ARROYO SECO, MONTEREY

CABERNET SAUVIGNON, CHARLES WETMORE, LIVERMORE VALLEY, SAN FRANCISCO BAY

## BEERS

Please Select Four:

COORS LIGHT

LAGUNITAS IPA

805

CORONA

SIERRA NEVADA PALE ALE

## SPIRITS BAR

Please See Spirits Menu

SELECTION OF SPIRITS AND MIXERS

ADD PORTS & CORDIALS FOR \$4.00 PER GUEST

## SPARKLING WINE TOAST

**\$10 Per Guest**

WENTE VINEYARDS BRUT, WHITE SPARKLING WINE TOAST

## NON-ALCOHOLIC BEVERAGES

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

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# WEDDING SPIRITS MENU

## SPIRITS

### CLASSIC SPIRITS

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

### PREMIUM SPIRITS

**\$5 PER PERSON**  
GREY GOOSE  
BOMBAY SAPPHIRE GIN  
BACARDI RUM  
GLENLIVET 12 YR  
JAMESON BLACK BARREL  
MAKER'S MARK BOURBON  
PATRON SILVER TEQUILA

## MIXERS

(Included)

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

## PORTS & CORDIALS

\$4.00 Per Guest

FICKLIN' PORT  
BAILEYS  
KAHLUA  
DI SARONNO AMARETTO

FRANGELICO  
HENNESSY  
GRAND MARNIER  
COURVOISIER VS

## ADDITIONAL BAR/BARTENDER FEE

\$250

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VINEYARDS