

*Wente Family 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 Family Vineyards.

**Wente Family 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.

# *Holiday Menu - Dinner Buffet*

\$85 PER PERSON

## PASSED HOR'S DOURVES

Choose Two

Laura Chenel Goat Cheese Crostini- *Red Onion Marmalade, Toasted Pecans, Fresh Thyme*  
Hearts of Palm Ceviche- *Avocado, Sweet 100 Tomatoes, Tortilla Strips – Vegan*  
Meatballs Al Forno- *House-made Meatballs, Crushed San Marzano Tomato, Fresh Basil*  
Bacon Wrapped Medjool Dates- *Applewood Bacon, Point Reyes Blue Cheese, Jalapeno*

## STARTER

Choose Two Salads

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*

## ENTRÉE

Choose Two Entrées

Braised Boneless Short Rib - *Crushed Yukon Gold Potatoes, Toasted Hazelnut Gremolata*  
Oven-roasted Mary's FARM Free-range Chicken Breast - *Wente Chardonnay Lemon Caper Sauce*  
Pan Roasted Pacific Salmon - *Maple Bourbon Glaze*  
Roasted Butternut Squash & Mushroom Risotto - *White Truffle, Toasted Pistachios, Dairy-free Parmesan - VEGAN*

## ACCOMPANIMENTS

Choose Three Accompaniments


Buttermilk Scallion Mash - *VEG*  
Smoked Gouda Mac N Cheese - *VEG*  
Sweet Potato Soufflé - *VEG*  
Oven-roasted Seasonal Vegetables, Garlic Butter - *VEG*

## DESSERT

Chef's Selection Holiday Desserts

Wente Family 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



# Holiday Menu - Lunch Buffet

\$75 PER PERSON

## PASSED HOR'S DOURVES

Choose One

Laura Chenel Goat Cheese Crostini- *Red Onion Marmalade, Toasted Pecans, Fresh Thyme*  
Hearts of Palm Ceviche- *Avocado, Sweet 100 Tomatoes, Tortilla Strips – Vegan*  
Meatballs Al Forno- *House-made Meatballs, Crushed San Marzano Tomato, Fresh Basil*  
Bacon Wrapped Medjool Dates- *Applewood Bacon, Point Reyes Blue Cheese, Jalapeno*

## STARTER

Choose One Salad

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*

## ENTRÉE

Choose Two Entrées

Braised Boneless Short Rib - *Crushed Yukon Gold Potatoes, Toasted Hazelnut Gremolata*  
Oven-roasted Mary's FARM Free-range Chicken Breast - *Wente Chardonnay Lemon Caper Sauce*  
Pan Roasted Pacific Salmon - *Maple Bourbon Glaze*  
Roasted Butternut Squash & Mushroom Risotto - *White Truffle, Toasted Pistachios, Dairy-free Parmesan - VEGAN*

## ACCOMPANIMENTS

Choose Three Accompaniments

Buttermilk Scallion Mash - *VEG*  
Smoked Gouda Mac N Cheese - *VEG*  
Sweet Potato Soufflé - *VEG*  
Oven-roasted Seasonal Vegetables, Garlic Butter - *VEG*

## DESSERT

Chef's Selection Holiday Desserts

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# *Holiday Menu - Plated Dinner*

PLATED THREE COURSE DINNER | \$95 PER PERSON

All plated lunches and dinners are served with fresh baked bread and butter, coffee and iced tea.

## PASSED HOR'S DOURVES

Choose Two

Laura Chenel Goat Cheese Crostini- *Red Onion Marmalade, Toasted Pecans, Fresh Thyme*  
Hearts of Palm Ceviche- *Avocado, Sweet 100 Tomatoes, Tortilla Strips – Vegan*  
Meatballs Al Forno- *House-made Meatballs, Crushed San Marzano Tomato, Fresh Basil*  
Bacon Wrapped Medjool Dates- *Applewood Bacon, Point Reyes Blue Cheese, Jalapeno*

## STARTER

Choose One Salad

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*

## ENTRÉE

Choose Two Entrées

Braised Boneless Short Rib - *Crushed Yukon Gold Potatoes, Toasted Hazelnut Gremolata*  
Oven-roasted Mary's FARM Free-range Chicken Breast - *Wente Chardonnay Lemon Caper Sauce, Pomme Puree, Seasonal Vegetables*  
Pan Roasted Pacific Salmon- *Maple Bourbon Glaze, Roasted Fingerling Potatoes, Seasonal Vegetables*  
Laura Chenel Goat Cheese & Eggplant Rollatini- *Mozzarella, Sweet 100 Pomodoro - VEG*

## DESSERT

Choose One Dessert

New York Cheesecake  
Flourless Chocolate Cake  
Chef's Selection Holiday Desserts (Family Style)

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# *Holiday Menu - Plated Lunch*

PLATED THREE COURSE LUNCH | \$88 PER PERSON

All plated lunches and dinners are served with fresh baked bread and butter, coffee and iced tea.

## PASSED HOR'S DOURVES

Choose One

Laura Chenel Goat Cheese Crostini- *Red Onion Marmalade, Toasted Pecans, Fresh Thyme*  
Hearts of Palm Ceviche- *Avocado, Sweet 100 Tomatoes, Tortilla Strips – Vegan*  
Meatballs Al Forno- *House-made Meatballs, Crushed San Marzano Tomato, Fresh Basil*  
Bacon Wrapped Medjool Dates- *Applewood Bacon, Point Reyes Blue Cheese, Jalapeno*

## STARTER

Choose One Salad

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*

## ENTRÉE

Choose Two Entrées

Braised Boneless Short Rib - *Crushed Yukon Gold Potatoes, Toasted Hazelnut Gremolata*  
Oven-roasted Mary's FARM Free-range Chicken Breast - *Wente Chardonnay Lemon Capers Sauce, Pomme Puree, Seasonal Vegetables*  
Pan Roasted Pacific Salmon- *Maple Bourbon Glaze, Roasted Fingerling Potatoes, Seasonal Vegetables*  
Laura Chenel Goat Cheese & Eggplant Rollatini- *Mozzarella, Sweet 100 Pomodoro - VEG*

## DESSERT

Choose One Dessert

New York Cheesecake  
Flourless Chocolate Cake  
Chef's Selection Holiday Desserts (Family Style)

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# Beverage Packages

## VINEYARD COLLECTION

Pricing Based on Consumption or \$50 Per Guest for the Duration of Your Event

### WENTE FAMILY VINEYARDS WINES

SPARKLING BRUT - \$65  
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

<b>CLASSIC - \$14</b>	<b>PREMIUM - \$16</b>
TITO'S VODKA	GREY GOOSE
TANQUERAY GIN	BOMBAY SAPPHIRE GIN
CAPTAIN MORGAN RUM	BACARDI RUM
JOHNNIE WALKER RED	GLENLIVET 12 YR
JAMESON IRISH WHISKEY	JAMESON BLACK BARREL
JACK DANIEL'S BOURBON	MAKER'S MARK BOURBON
CAZADORES REPOSADO	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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# Beverage Packages

## BARREL COLLECTION

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

### WENTE FAMILY VINEYARDS WINES

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

### BEERS

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

### SPIRITS BAR

<b>CLASSIC - \$14</b>	<b>PREMIUM - \$16</b>
TITO'S VODKA	GREY GOOSE
TANQUERAY GIN	BOMBAY SAPPHIRE GIN
CAPTAIN MORGAN RUM	BACARDI RUM
JOHNNIE WALKER RED	GLENLIVET 12 YR
JAMESON IRISH WHISKEY	JAMESON BLACK BARREL
JACK DANIEL'S BOURBON	MAKER'S MARK BOURBON
CAZADORES REPOSADO	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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