



*Events* AT  
**WENTE**  
FAMILY VINEYARDS



*Private Dining*  
*Fall | Winter*

WINE COUNTRY DINING, THOUGHTFULLY CRAFTED



*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.

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Wente Family Vineyards is pleased to provide the following services for your event:

**DEDICATED CATERING CONSULTANT**

Our expert Catering Sales Managers will 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.

**AMENITIES FOR YOUR RECEPTION**

Including Servers, Bartenders, and Banquet Captains | FULL SERVICE STAFF  
Inclusive of chairs, tables, china, silverware, glassware, and in-house linens.

**4 HOUR EVENT RENTAL | MAXIMUM SEATING OF 150 INDOORS AND UP TO 800 OUTDOORS**

**WENTE FAMILY VINEYARDS EVENT CENTER & TERRACE LAWN**

**JANUARY - DECEMBER**

DAY	TIME	FACILITY RENTAL
Monday - Thursday	4 Hours	\$1,500
Friday & Sunday	4 Hours	\$2,500
Saturday	4 Hours	\$3,500

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



# *Private Dining Packages*

*Select your preferred package:*

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## CLASSIC PACKAGE

### CHEF'S TABLE SERVICE STYLE INCLUDES:

Two Salads, Choice of Two Entrées, Three Accompaniments,  
Dessert Table.

Lunch Event Time: 11AM - 3PM | \$65 Per Person

Dinner Event Time: 6PM - 10PM | \$80 Per Person

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## SIGNATURE PACKAGE

### THREE-COURSE PLATED SERVICE INCLUDES:

One Salad, Choice of Two Entrées, Dessert Table.

Lunch Event Time: 11AM - 3PM | \$75 Per Person

Dinner Event Time: 6PM - 10PM | \$90 Per Person

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## PLATINUM PACKAGE

### FOUR-COURSE PLATED SERVICE INCLUDES:

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

Lunch Event Time: 11AM - 3PM | \$85 Per Person

Dinner Event Time: 6PM - 10PM | \$110 Per Person

### ALL PACKAGES INCLUDE:

REGULAR & DECAF COFFEE, ASSORTED PREMIUM HOT TEAS

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



# Passed Hors d'Oeuvres

Accommodates 24 Guests

## HORS D'OEUVRES

### **LAURA CHENEL GOAT CHEESE CROSTINI**

Red Onion Marmalade, Toasted Pecans, Fresh Thyme | \$125

### **HEARTS OF PALM CEVICHE**

Avocado, Sweet 100 Tomatoes, Tortilla Strips - V | \$120

### **BEEF TENDERLOIN TARTAR**

Shallots, House-Made Pickles, Anchovy Aioli, Toast Points | \$225

### **AHI TUNA POKE**

Wasabi Avocado Aioli, Crispy Wonton | \$225

### **BUTTERNUT SQUASH SOUP SHOOTERS**

Apple Cider Crème Fraiche, Scallions -V | \$100

### **WILD MUSHROOM TARTLET**

Truffle Oil, White Balsamic Herb Pistou - VEG | \$145

### **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

### **AMERICAN WAGYU SLIDERS**

Pickled Red Onion Marmalade, Smoked Gouda, Brioche Bun | \$250

*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.*

# *Hors d'Oeuvres Display*

Accommodates 24 Guests

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## HORS D'OEUVRES

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### **SELECTION OF LOCALLY SOURCED CHEESES**

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

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

Local Honeycomb, Sonoma Fig Preserve, Tangerine Chile Olives,  
Pickled Vegetables, Brioche Toasts | \$275

### **MEDITERRANEAN DISPLAY**

Artichoke Dip, Roasted Red Pepper Feta Dip, Roasted Garlic Hummus,  
Torshi Pickles, Olives, Crudités, Grilled Pita - VEG | \$250

### **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

### **HOUSE-SMOKED ORA SALMON**

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

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# Chef's Table Service

When selecting the Classic Package, Choose from the following:

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## SALAD COURSE

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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

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## MAIN COURSE

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Select Two For Your Guest To Choose From

### **MARY'S FARM HERB ROASTED CHICKEN BREAST**

Buttermilk Scallion Mashed Potatoes, Wente Chardonnay Lemon Caper Sauce

### **PAN ROASTED PACIFIC SALMON**

Maple Bourbon Glaze, Roasted Fingerling Potatoes

### **WOOD FIRED CALIFORNIA PRIME RIBEYE**

Wente Cabernet Franc Reduction | Additional \$20 per person

### **LAURA CHENEL GOAT CHEESE & EGGPLANT ROLLATINI**

Mozzarella, Sweet 100 Pomodoro - VEG

### **ROASTED BUTTERNUT SQUASH & MUSHROOM RISOTTO**

White Truffle, Toasted Pistachios, Cashew Milk Parmesan - V

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## ACCOMPANIMENTS

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Select Three For Your Guest To Choose From

Sweet Potato Soufflé

Roasted Fingerling Potatoes - V

Smoke Gouda Mac N Cheese - VEG

Buttermilk Scallion Mashed Potatoes - VEG

Oven-Roasted Seasonal Vegetables, Garlic Butter - VEG

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# *Plated Service*

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## APPETIZER

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When Choosing the Platinum Package, Select One Appetizer

### **SEARED DIVER SCALLOP**

Celery Root Purée, White Truffle, Parsnip Chips

### **CHANTRELLE MUSHROOM FLAN**

Herbed White Balsamic Pistou - VEG

### **SWEET POTATO GNOCCHI**

Hot Italian Sausage, Maple Cream Sauce

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## SALAD

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When Choosing the Signature or Platinum Package,  
Select 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



# Plated Service

## ENTRÉE COURSE

When Choosing the Signature or Platinum Package,  
Select Two Entree's for Your Guest to Choose From

### **ROASTED BUTTERNUT SQUASH & MUSHROOM RISOTTO**

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

### **GOAT CHEESE & GRILLED EGGPLANT ROLLATINI**

Mozzarella, Sweet 100 Pomodoro - VEG

### **PAN ROASTED PACIFIC SALMON**

Maple Bourbon Glaze, Roasted Fingerling Potatoes

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

Buttermilk Scallion Mashed Potatoes, Wente Chardonnay

Lemon Caper Sauce

### **SMOKED DOUBLE CUT IBERIAN DUROC BONE-IN PORK CHOP**

Extra Sharp Cheddar Pioneer White Corn Grits, Mostarda

### **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 \$15 Per Person

**All Entrées Served with Seasonal Vegetables**

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# *Additional Goodies*

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## DESSERT TABLE

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*\$18 Per Person*

Display of Miniature Cakes, Seasonal Tarts, Cookies & Pastries

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## BAR SNACKS

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*\$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

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## LATE NIGHT SNACKS

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*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 BEEF SLIDERS**

Brioche Bun, Pimento Cheese, Onion Marmalade - \$250

### **TRUFFLE MAC N CHEESE**

Gruyere, White Truffle - VEG - \$125



# Beverage Packages

## Vineyard Collection

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

### WENTE FAMILY VINEYARDS

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#### WINES

Price per Bottle:

CHARDONNAY, MORNING FOG - *Livermore Valley, San Francisco Bay* | \$25

SAUVIGNON BLANC, LOUIS MEL - *Livermore Valley, San Francisco Bay* | \$25

CABERNET SAUVIGNON, SOUTHERN HILLS - *Livermore Valley, San Francisco Bay* | \$30

MERLOT, SANDSTONE - *Arroyo Seco, Monterey* | \$30

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#### BEERS

COORS LIGHT, MODELO | \$8

LAGUNITAS IPA, 805 | \$10

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#### SPIRITS BAR

SEE SPIRITS AND MIXERS MENU ON LAST PAGE

ADD PORTS & CORDIALS FOR \$4.00 PER GUEST

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#### NON-ALCOHOLIC BEVERAGES


SPARKLING APPLE CIDER, SOFT DRINKS, MINERAL WATER,  
LEMONADE, ICED TEA | \$4

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#### BARTENDER FEE

\$250

*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*



# Beverage Packages

## Barrel Collection

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

### WENTE FAMILY VINEYARDS

#### WINES

Select Two:

SPARKLING BRUT - *Arroyo Seco, Monterey* | \$65

CHARDONNAY, RIVA RANCH - *Arroyo Seco, Monterey* | \$35

PINOT NOIR, RIVA RANCH - *Arroyo Seco, Monterey* | \$45

CABERNET SAUVIGNON, WETMORE VINEYARDS - *Livermore Valley, San Francisco Bay* | \$40

#### BEERS

COORS LIGHT, MODELO | \$8

LAGUNITAS IPA, 805 | \$10

#### SPIRITS BAR

SEE SPIRITS AND MIXERS MENU ON NEXT PAGE

ADD PORTS & CORDIALS

#### NON-ALCOHOLIC BEVERAGES

SPARKLING APPLE CIDER, SOFT DRINKS, MINERAL WATER,  
LEMONADE, ICED TEA | \$4

#### BARTENDER FEE

\$250

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# Spirits Menu

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## SPIRITS

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### CLASSIC SPIRITS - \$14

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

### PREMIUM SPIRITS - \$16

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

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## MIXERS

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Included:

COKE, DIET COKE, SPRITE, GINGER ALE, TONIC WATER, SODA, 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

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## PORTS & CORDIALS

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\$10 Per Bottle

FICKLIN' PORT, BAILEYS, KAHLUA DI SARONNO, AMARETTO, FRANGELICO, HENNESSY, GRAND MARNIER, COURVOISIER VS

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## ADDITIONAL BARTENDER FEE

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\$250

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FAMILY VINEYARDS

WHERE EVERY MEAL BECOMES A MEMORY

