



Events AT
WENTE
FAMILY VINEYARDS



Private Dining

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.

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:

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

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

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

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 MEDJOOOL 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

HORS D'OEUVRES

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

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.

Chef's Table Service

When selecting the Classic Package, Choose from the following:

SALAD COURSE

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

Select Two For Your Guest To Choose From

MARY'S FARM HERB ROASTED CHICKEN BREAST

Buttermilk Scallion Mashed Potatoes, Wente Chardonnay Lemon Caper Sauce

OAK SMOKED PACIFIC SALMON

Roasted Fingerling Potatoes, Preserved Garden Cucumbers & Balsamic di Modena

WOOD FIRED CALIFORNIA PRIME RIBEYE

Wente Cabernet Franc Reduction | Additional \$15 per person

LAURA CHENEL GOAT CHEESE & EGGPLANT ROLLATINI

Mozzarella, Sweet 100 Pomodoro - VEG

ROASTED FENNEL & MUSHROOM RISOTTO

White Truffle, Toasted Pistachios, Cashew Milk Parmesan - V

ACCOMPANIMENTS

Select Three For Your Guest To Choose From

Roasted Fingerling Potatoes - V

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

Plated Service

APPETIZER

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

BRANDT FARM BEEF CAPACCIO

Crispy Capers, Horseradish Crema, Sourdough Crostini

SALAD

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 FENNEL & MUSHROOM RISOTTO

White Truffle, Toasted Pistachios, Cashew Milk Parmesan

GOAT CHEESE & GRILLED EGGPLANT ROLLATINI

Mozzarella, Sweet 100 Pomodoro - VEG

OAK SMOKED PACIFIC SALMON

Roasted Fingerling Potatoes, Preserved Garden Cucumbers &
Balsamic di Modena

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

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.



Additional Goodies

DESSERT TABLE

\$18 Per Person

Display of Miniature Cakes, Seasonal Tarts, Cookies & Pastries

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

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 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

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

BEERS

COORS LIGHT, MODELO | \$8

LAGUNITAS IPA, 805 | \$10

SPIRITS BAR

SEE SPIRITS AND MIXERS MENU ON LAST PAGE

ADD PORTS & CORDIALS FOR \$4.00 PER GUEST


NON-ALCOHOLIC BEVERAGES

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

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

SPIRITS

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

MIXERS

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

PORTS & CORDIALS

\$10 Per Bottle

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

ADDITIONAL BARTENDER FEE

\$250

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WHERE EVERY MEAL BECOMES A MEMORY

