



Events AT
WENTE
FAMILY VINEYARDS



Private Dining
Vegetarian

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.

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 | \$260

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-MADE GUACAMOLE

Tortilla Chips, Fire-Roasted Salsa - V | \$120

DIP TRIO

Artichoke Dip, Roasted Red Pepper Feta Dip, Roasted
Garlic Hummus, Grilled Pita - VEG | \$100

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

HORS D'OEUVRES

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

WILD MUSHROOM TARTLET

Truffle Oil, White Balsamic Herb Pistou - VEG | \$125

BUTTERNUT SQUASH SOUP SHOOTERS

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

VEGETABLE POT STICKERS

Ginger-Scallion Soy - VEG | \$135

CAPRESE SKEWERS

Mozzarella Ciliegine, Baby Heirloom Tomatoes, Fresh
Basil - VEG | \$100

GRILLED PORTABELLA SLIDERS

Peppadew Jam, Basil, Feta Cheese, Brioche Bun | \$125

TOFU BAHN MI MINIS

Pickled Vegetables, Sriracha - V | \$125

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

CHEF'S TABLE SERVICE STYLE INCLUDES:

Two Salads, Two Entrées, Three Accompaniments, and Dessert Table.

\$80 PER PERSON

SALAD COURSE

Select Two For Your Guest To Choose From

HEIRLOOM TOMATO PANZANELLA

Sourdough, Basil, EVOO - V

HARVEST GREENS

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

ROASTED BUTTERNUT SQUASH & MUSHROOM RISOTTO

White Truffle, Toasted Pistachios, Cashew Milk Parmesan - V

STUFFED ACORN SQUASH

Quinoa, Apple and Sage, Cider Vinaigrette

STUFFED RED PEPPER DOLMAS

Red Lentil, Roasted Pomodoro Sauce

CACIO E PEPE CAPELLINI

Parmigiano Reggiano, Fresh Herbs

EGGPLANT PARMESAN

Baked Eggplant, Tomato Sauce, Mozzarella, Parmesan Cheese

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



Dessert & Snacks

DESSERT TABLE

DISPLAY OF MINIATURE DESSERT

Seasonal Tarts, Cakes, Cookies & Pastries

COFFEE & TEA STATION

Regular & Decaf Coffee, Assorted Premium Hot Teas

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





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:

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

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

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

CABERNET SAUVIGNON, SOUTHERN HILLS - *Livermore Valley, SF 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


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, SF Bay* | \$40

BEERS

COORS LIGHT, MODELO | \$8

LAGUNITAS IPA, 805 | \$10

SPIRITS BAR

SEE SPIRITS AND MIXERS MENU ON NEXT 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

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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

