



Events AT
WENTE
FAMILY VINEYARDS



Golf Tournament Packages

ELEVATE YOUR TOURNAMENT EXPERIENCE

The Course at Wente Family Vineyards in Livermore, California opened in July 1998. The 18-hole championship course was designed by Greg Norman and is set in the Livermore Valley's native woodlands, rolling hills, and vineyards. The course is Audubon-certified, meaning it meets the Audubon Cooperative Sanctuary Program's standards for preserving the natural environment. It also features some of Norman's best work and pays homage to Dr. Alister MacKenzie's unique jagged style bunkers.

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.

JANUARY - DECEMBER

ALL GOLF EVENTS HELD ON VINEYARD LAWN

DAY	TIME	FACILITY RENTAL	FOOD/BEVERAGE MINIMUM
Monday - Thursday	4 Hours	\$1,500	\$5,000
Friday - Sunday	4 Hours	\$2,000	\$7,000

Food and Beverage minimums do not include 25% operations fee, tax or wine tasting.



Wine Country Breakfast

CLASSIC CONTINENTAL

Includes the following | \$26 Per Guest

Orange Juice
Sliced Fresh Fruit & Berries
Assorted Pastries, Whipped Butter
Seasonal Jam
Regular & Decaf Coffee
Assorted Hot Teas

HOT ITEMS

ASSORTED BREAKFAST SANDWICHES

Egg, Ham & Cheddar, Croissant
Egg, Sausage, Pepper Jack, Biscuit
Egg, Applewood Bacon, Smoked Gouda On Brioche
\$125 Per Dozen

ASSORTED BREAKFAST BURRITOS

Eggs, Chorizo, Potato
Eggs, Applewood Bacon, Cheddar, Pico De Gallo
Eggs, Black Beans, Potato, Cotija & Salsa Verde - VEG
\$125 Per Dozen

HOT BREAKFAST BAR

Choose Three | \$28 Per Guest

Scrambled Eggs
Applewood Bacon
Breakfast Potatoes
Country Sausage Links
Challah French Toast Casserole

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.



Individual Boxed Lunches

\$28.00 PER BOXED LUNCH

Minimum of 12 Boxed Lunches

SELECT TWO

TURKEY BLT

Smoked Turkey Breast, Applewood Bacon, Tomato,
Butter Lettuce, Sliced Sourdough

CHICKEN SALAD SANDWICH

Red Grapes, Local Apples, Toasted Pecans, Wheatberry Bread

WENTE CALIFORNIA CLUB

Grilled Chicken Breast, Applewood Bacon, Tomato,
Avocado, Aged Sharp Cheddar, Brioche

HAM & CHEESE SANDWICH

Maple-Glazed Ham, Havarti, House-made B&B Pickles,
Whole Grain Mustard Aioli, Pretzel Bun

SHAVED RIBEYE SANDWICH

Extra Sharp Cheddar, Bacon Onion Marmalade,
Romaine, Hoagie Bun

FALAFEL WRAP

Chickpea Falafel, Cucumber Tzaziki, Shredded Lettuce,
Sweet 100 Tomatoes, Tortilla - VEG

ALL BOXED LUNCHES INCLUDE:

KETTLE STYLE CHIPS, WHOLE FRESH FRUIT, COOKIES, BOTTLED WATER



Chef's Table

CRESTA BLANCA PICNIC

\$44.00 PER GUEST

24 Guest Minimum

SALAD

CHOOSE ONE

BABY ROMAINE CAESAR

White Anchovy Caesar Dressing, Pumpernickel Crouton

WEDGE SALAD

Baby Iceberg Lettuce, Sweet 100 Tomatoes,
Applewood Bacon Smoked Blue Cheese Vinaigrette

BAKED POTATO SALAD

Stone-Ground Mustard, Applewood Bacon,
Extra Sharp Cheddar, Scallions

BUILD YOUR OWN

CHOOSE TWO

8OZ GRILLED CHEESEBURGER

SMOKED BRATWURST


Grilled Peppers & Sweet Onions

1/2 LB ALL-BEEF HOT DOG

INCLUDES THE FOLLOWING:

PICKLES, PEPPERONCINI, LETTUCE, TOMATOES, RED ONION PESTO
MAYONNAISE, HOUSE-MADE MUSTARDS, ROASTED RED PEPPER AIOLI,
KETTLE STYLE CHIPS, ASSORTED COOKIES, ICED TEA

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

VINEYARD

\$48.00 PER GUEST

24 Guest Minimum

SALAD

CHOOSE ONE

BABY ROMAINE CAESAR

White Anchovy Caesar Dressing, Pumpernickel Crouton

WEDGE SALAD

Baby Iceberg Lettuce, Sweet 100 Tomatoes, Applewood Bacon,
Smoked Blue Cheese Vinaigrette

HARVEST GREENS

Apples, Maple Walnut Vinaigrette, Point Reyes Blue, Candied Pecans

MAIN COURSE

CHOOSE TWO

SOUTHERN FRIED CHICKEN

Cider-Brined Mary's Farm Bone-In Chicken

BRATWURST & ITALIAN SAUSAGES

Sautéed Onions, Sweet Peppers, Assorted House-made Mustards

TEXAS-STYLE MESQUITE SMOKED BEEF BRISKET

WILD CAUGHT SHRIMP & GRITS

Aged Sharp Cheddar Pioneer White Corn Grits / Cajun Andouille

ACCOMPANIMENTS

CHOOSE TWO

BAKED BEANS

BAKED POTATO SALAD

APPLE PICKLED CABBAGE SLAW - VEG

WHITE TRUFFLE FOUR CHEESE MAC - VEG

BISCUITS & CORNBREAD - VEG

DESSERT

ASSORTED COOKIES & BROWNIES



Cresta Blanca Reception

Accommodates 24 Guests

HORS D'OEUVRE DISPLAYS

SOFT MINI PRETZEL BITES

White Truffle 4-Cheese Sauce, Assorted House-made
Mustards - VEG | \$95

LOADED SMASHED POTATOES

Applewood Bacon, Sharp Cheddar, Scallions, Sour Cream | \$120

SOUTHERN STYLE CHICKEN TENDERS

Assorted Dipping Sauces | \$150

HOUSE-MADE GUACAMOLE

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

CRISPY JUMBO WINGS 3 WAYS

Buffalo, Lemon Pepper, BBQ, Blue Cheese, Ranch,
Carrot & Celery Sticks (24 Wings Per Flavor) | \$150

MEDITERRANEAN DISPLAY

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

SELECTION OF LOCALLY SOURCED CHEESES AND SALUMI

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

ASSORTED COOKIES & DESSERT BARS

\$80

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.



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, 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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CATERING THAT PLAYS AT CHAMPIONSHIP LEVEL

