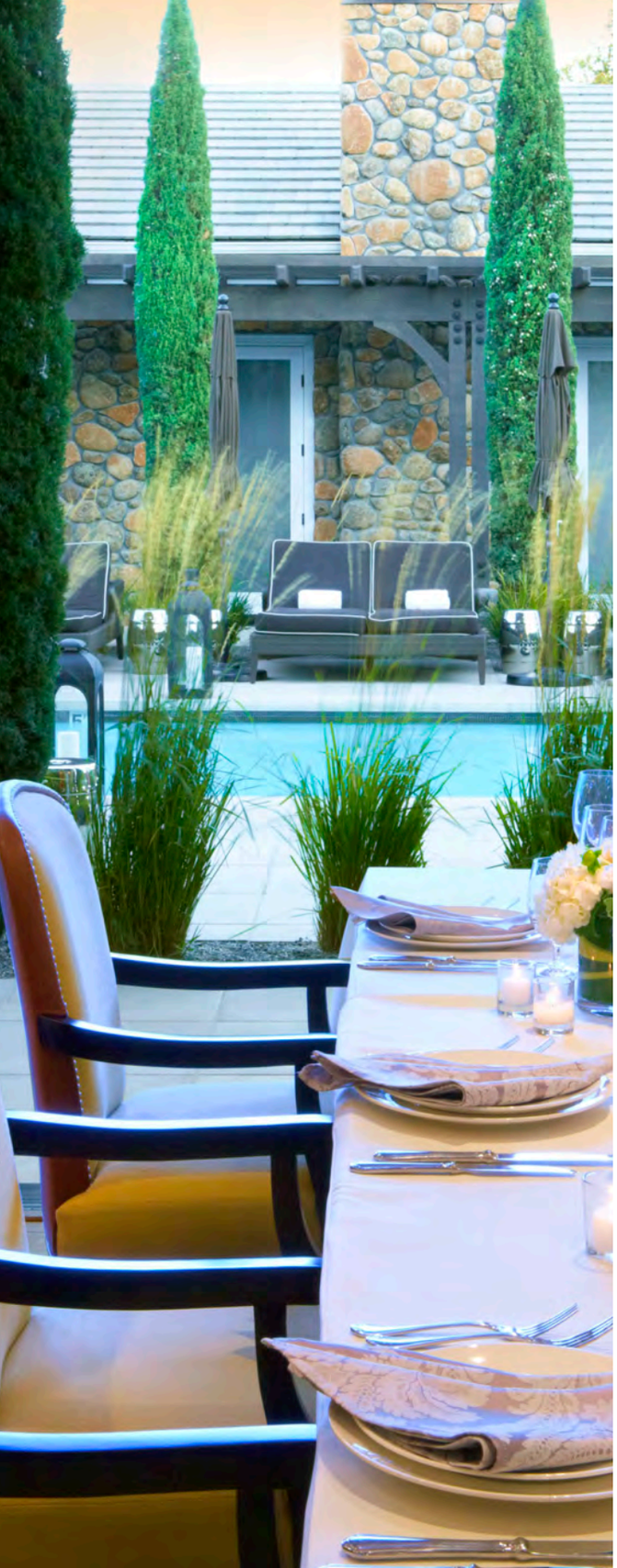

Hotel Yountville
resort & spa

Meeting & Event MENUS

Spring/Summer | 2021

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[Service charge of 27% and sales tax of 7.75% will apply]

BREAKFAST
PRICED PER PERSON

Continental, $38

Heritage Oak Granola - *dried fruit, yogurt and milk*
Seasonal Fruit - *with local honey*
House-made Pastries and Breads - *with house-made assorted jams & marmalades*
House-made Parfait
Freshly Squeezed Juices
Freshly Ground Gourmet Lavazza Coffee & Assorted Teas

The Breakfast Sideboard, $50

Heritage Oak Granola - *dried fruit, yogurt and milk*
Seasonal Fruit - *with local honey*
House-made Pastries and Breads - *with house-made assorted jams & marmalades*
Steel Cut Oats - *with brown sugar*
House-made Seasonal Fruit Smoothies
Freshly Squeezed Juices
Freshly Ground Gourmet Lavazza Coffee & Assorted Teas
Select One Accompaniment - *open-face eggwich, scrambled eggs, quiche (lorraine or vegetable), breakfast burrito, vegetable frittata*

Heritage Oak Breakfast & Brunch, $65

Includes:

Heritage Oak Granola - *dried fruit, yogurt and milk*
Seasonal Fruit - *with local honey*
House-made Pastries and Breads - *with house-made assorted jams & marmalades*
Crispy Fingerling Potatoes - *garden thyme, caramelized onion*
Freshly Squeezed Juices
Freshly Ground Gourmet Lavazza Coffee & Assorted Teas

Select Four Accompaniments:

- Steel-Cut Oats - *brown sugar*
- House Cured Salmon - *capers, red onion, with toast*
- Quiche - *lorraine or vegetable*
- Scrambled Barrett Farm Eggs
- Seasonal Eggs Benedict
- Vegetable Frittata
- Cherry-wood Bacon
- Fra'mani Sausage Links
- House Cured Ham Steaks
- Barrett Farm Chicken Apple Sausage
- Beef Short Rib Hash
- Open-Faced Eggwich
- Breakfast Burrito
- Avocado Toast

**additional items - $9 per person*

[Service charge of 27% and sales tax of 7.75% will apply]

BEVERAGES

Beverages

Gourmet Seasonal Lavazzo French Roast Coffee & Decaf, *$85 per gallon*
Selection of Teas, *$85 priced per gallon*
Freshly Brewed Iced Tea, *$35 priced per carafe*
Freshly Squeezed Orange or Grapefruit Juice, *$45 priced per carafe*

By Consumption:

Coca-Cola Brand Soft Drinks, *$6 ea.*
Voss Still and Sparkling Water, *$7 ea.*
Red Bull and Sugar Free Red Bull, *$5 ea.*

Enhancements

priced per drink | charged on consumption

Bloody Mary Bar | $16 ea.
made from all locally grown produce & local spirits

Bubbles Bar | $15 ea.
seasonal juices with assorted local sparkling wines

[Service charge of 27% and sales tax of 7.75% will apply]

BREAKS

Breaks | *priced per person*

Minimum Order (10) Guests

Slices of Seasonal Fruit and Local Honey, *$7* | Artisanal Cheese Board, *$14*
House-made Artisanal Charcuterie, *$15* | House-made Guacamole & Tortilla Chips, *$9*
House-made Hummus & Pita, *$8* | House-made Trail Mix, *$9*
Seasonal Fruit Smoothies, *$8*
Model Bakery English Muffins with Herb Cream Cheese, *$9*

Morning Energy | $22

Assorted Kind Bars | Seasonal Fruit Smoothies | Fruit Skewers

Movie Matinée | $25

Pretzels | Mixed Nuts | Assorted Movie Theater Candies
[*Choice of Three (3) House-made Popcorn*]
Sea Salt & Butter, Caramel, Parmesan, Truffles, Cayenne

Chips & Dip Bar | $25

Tortilla Chips | House-made Guacamole | Salsas
Spinach Dip | Pimento Cheese Dip

Make Your Own Trail Mix | $24

M&Ms (regular & peanut) | White Chocolate Chips | Dried Cranberries & Apricots
Raisins-Coconuts | Almonds-Cashews-Peanuts-Pistachios

Crudité Platter | $25

Raw Seasonal Vegetables, Hummus, Blue Cheese Dressing

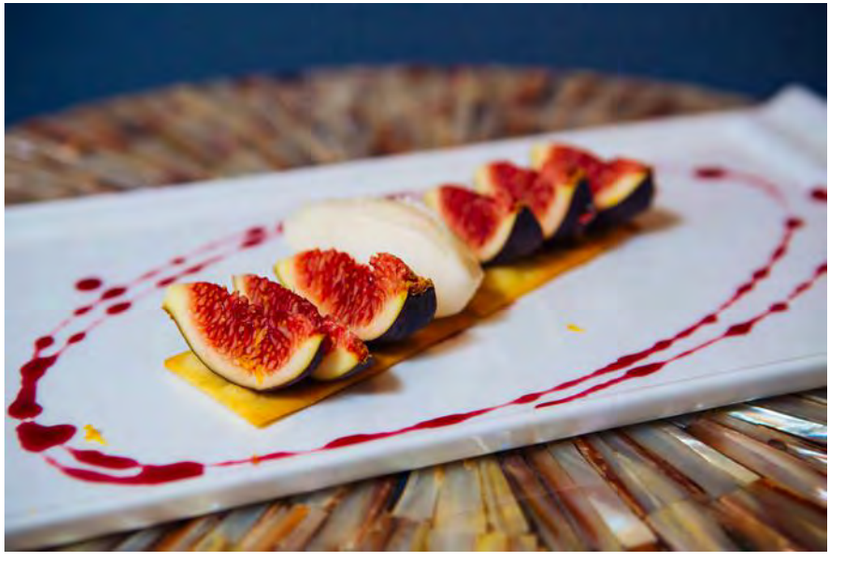
By The Dozen | *priced by the dozen*

Assorted Breakfast Pastries, *$38*
Freshly Baked Cookies, *$38*
Freshly Baked Brownies, *$38*
Assorted Granola Bars, *$38*
Assorted Kettle Chips, *$38*
Cliff Bars, *$49*

[Service charge of 27% and sales tax of 7.75% will apply]

WORKING LUNCH BUFFET

$68 PER PERSON



Salad | *select (2)*

Spring Peas - *sugar snap, snow peas, english peas, basil, balsamic vin, black garlic dressing* Green Salad - *kale, parmesan, frisee, ACME croûtons, blood orange vinaigrette*
Delta Asparagus - *brown butter, emulsion, mint burrata, arugula*
Chicory Salad - *radicchio, endive, macadamia vinaigrette*

Quality Meats | *selections*

Roasted Turkey Breast
Shaved Rib-eye
House-cured Ham
La Quercia Prosciutto

Toppings | *selections*

Little Gem Lettuce
Heirloom Tomato
Sweet Red Onion

Cheese | *selections*

Aged Cheddar
Fontina
Gruyere

Spreads | *selections*

Mayo
Mustard
Ketchup

Sweets | *select two (2)*

Panna Cotta - *seasonal fruit compote*
Chocolate Ganache Brownies
Chocolate Caramel Coupe
Fromage Blanc Cheesecake - *huckleberry compote*
Lemon Bars
Tiramisu
Assorted Fresh Baked Cookies

[Service charge of 27% and sales tax of 7.75% will apply]

[Includes - House-made Chips & Iced Tea Carafes]

HOT LUNCH
PRICED PER PERSON

Soup | *$15 per person*

Seasonal Soup Selection:

Acorn Squash
Potato Leek
Truffle Cauliflower
Bisque Artichoke
Veloute

Salad | *$15 per person*

Mixed Greens - *local pears, candied walnuts, balsamic vinaigrette*
Roasted Beets - *laura chenel goat cheese, sherry gastrique, hearts of palm, pistachios* Vegetable A La Grecque - *torn herbs, champagne vinegar*
Little Farm Potato Salad - *pt. reyes blue cheese, green onion*

Burger Bar -or- Slider Bar | *$58 per person*

Beef, Turkey and House-made Veggie Burgers
Gourmet French Fries | *select two(2): traditional, sweet potato, truffle, garlic*
Condiments Include:

- *Three Types Assorted Cheeses: aged cheddar, fontina, gruyère*
- *Applewood Smoked Bacon*
- *Ketchup, Mustard, Mayonnaise, Lettuce, Pickles, Jalapeños, Sweet Relish*
- *Sautéed Mushrooms, Avocado, Sliced Tomatoes, Pickled Onions*

Sweets | *select two (2)*

Panna Cotta with Seasonal Fruit Compote • Chocolate Ganache Brownies
Fromage Blanc Cheesecake • Lemon Bars

[Included - Iced Tea Carafes]

[Service charge of 27% and sales tax of 7.75% will apply]

HOT LUNCH BUFFET

$70 PER PERSON

Soup | *select one (1)*

Seasonal Soup Selection:

Barigoule Artichoke Bisque
Chill Pea Soup
Roasted Carrot
Califlower Velouté

Salad | *select two (2)*

Roasted Beets - *goat cheese, hearts of palm, pistachios, banyuls vinaigrette*
Butter Lettuce - *shaved fennel, avocado, navel orange, citrus vinaigrette*
Mixed Greens - *local pears, candied walnuts, sherry vinaigrette*

Entrées | *select two (2)*

Whole Roasted Barrett Farms Chicken - *chimichurri, natural jus*
Ale Braised Beef Short Ribs - *black pepper jus*
Braised Lamb Shoulder - *garlic, rosemary*
Heritage Oak Pork Loin - *local apples, calvados, rosemary*
Bodega Bay Halibut - *citrus jus*
Atlantic Cod - *lemon, caper, brown butter*
Ricotta Tortellini
Daily Seasonal Catch

Accompaniments | *select three (3)*

Corn Polenta Gratin - *crème fraiche, vella jack cheese*
Foraged Mushrooms - *wilted greens, foccacia croutons*
Elbow Macaroni - *house cured ham, gruyere cheese*
Creamy Herb Risotto - *fresh herbs, parmesan-reggiano*
Bok Choy Saute - *extra virgin olive oil, croutons*
Broccoli Rabe - *chile, lemon*

Sweets | *select two (2)*

Panna Cotta with Seasonal Fruit Compote • Chocolate Ganache Brownies
Fromage Blanc Cheesecake • Lemon Bars

[Included - Iced Tea Carafes]

****Hot Lunch Buffet Includes a Selection of Assorted Breads***

[Service charge of 27% and sales tax of 7.75% will apply]

PICNIC BASKETS

LUNCHES PACKED TO-GO
$55 PER PERSON

Includes | Choice Of Salad & Sandwiches

Each Basket Includes:

Bag of Chips
Whole Fruit
Baked Cookie
Bottle of
Water

Salad | *select one (1)*

Mixed Greens - *local apricots, candied walnuts, sherry vinaigrette* Roasted

Beets - *goat cheese, hearts of palm, pistachios, banyuls vinaigrette* Butter

Lettuce - *shaved fennel, avocado, blood orange vinaigrette*

Sandwiches | *select one (1)*

Roast Beef - *buttermilk blue, caramelized onions, arugula, whole wheat*

Oven Dried Tomato - *fontina cheese, basil, brioche*

House Cured Ham and Gruyere Cheese - *dijon mustard, brioche* Chicken

Club - *bacon, avocado, little gem lettuce, spicy remoulade, brioche roll*

[Service charge of 27% and sales tax of 7.75% will apply]

HORS D'OEUVRES & CANAPES

PRICED PER DOZEN

2 DOZEN MINIMUM PER SELECTION

Cold

La Quercia - *prosciutto wrap pear* $65

Deviled Farm Egg - *crispy prosciutto, piment d'espellette* $72

Mt. Tam Cheese Crostini - *seasonal marmalade* $72

Fresh Oyster - *with pepper mignonette*.....$72

Halibut Ceviche - *corn tortilla chip*.....$72

Smoked Salmon - *potato gaufrette* $72

Spot Prawn Cocktail - *horseradish, spicy tomato syrup* $84

Steak Tartare - *whole grain mustard, parmesan crisp* $84

Bigeye Tuna Tartare - *potato chip, lemon, togarashi* $84

Hot

Boneless Chicken Wings - *sweet soy glaze* $65

Caramelized Onion Tart - *olive, thyme* $78

Diver Scallop - *black garlic aioli* $78

Mini Crab Cake - *lime and cilantro aioli*.....$78

Tempura Oyster - *avocado, pickle onions, spicy remoulade* $78

Sweet Potato Pakor - *truffle aioli* $78

Apricot Arancini - *mostarda sauce* $78

Wild Mushrooms & Fontina Grilled Cheese $90

Crispy Pork Belly - *apple, black pepper* $90

Display | Hors D'Oeuvres

Farmers Market Crudités

$150.00, serves 10 | $200.00, serves 25 | $300.00, serves 50

Charcuterie - *house-made pates, fatted calf cured meats, whole grain mustard, cornichons, grilled bread*

$200.00, serves 10 | $325.00, serves 25 | $450.00, serves 50

Artisanal Cheese - *cheese selection, honeycomb, seasonal fruit, artisanal breads*

$175.00, serves 10 | $275.00, serves 25 | $375, serves 50

Mezze Platter - *hummus, feta, olives, grilled veggies, pita*

$150.00, SERVES 10 / $200.00, SERVES 25 / $375.00, SERVES 50

[Service charge of 27% and sales tax of 7.75% will apply]

FAMILY STYLE DINNERS

3 COURSE $95 PER PERSON
4 COURSE $125 PER PERSON

Includes a Choice of Starter, Middle Course (4 Course Option), Entrée and Dessert with Assorted Breads

[Service charge of 27% and sales tax of 7.75% will apply]

Starter Course | *select one (1)*

Mixed Greens - *local pears, candied walnuts, sherry vinaigrette*
Asparagus - *burrata, brown butter emulsion, arugula*
Roasted Beets - *goat cheese, hearts of palm, pistachios, banyuls vainiagrette*
Crab Salad - *meyer lemon, granny smith apples, baby fennel, roullie*
La Quercia Prosciutto - *melon, baby arugula, local honey, herb yogurt dressing*
Little Gems Salad - *crispy bacon, avocado, pickled onions, green goddess dressing*

Middle Course (four course option) | *select one (1)*

Andalusian Tomato Gaspacho
French Onion Soup
Potato Gnocchi - *spring peas, foraged mushrooms, parmigiano-reggiano, pea shoots* Garganelli Pasta - *young chicken sugo, spinach*
Risotto - *spring peas, bacon lardons, lemon, mint*

Entrée Course | *select two (2)*

Atlantic Cod - *lemon caper brown butter*
Bodega Bay Halibut - *watercress sauce*
Whole Roasted Chicken - *chimichurri*
Roasted Beef Filet - *onion marmalade, beef jus**
Roasted Lamb Loin - *braised shoulder, lavender, garlic**
Heritage Oak Porchetta - *calvadoes, poached apples, rosemary*
Daily Seasonal Catch

**add $10 supplement*
**additional entrée choice - $15 per person*

Accompaniments | *select two (2)*

Corn Polenta Gratian
Roasted Spring Vegetables - *pea leaves, mint garlic*
Elbow Macaroni - *house cured ham, gruyere cheese*
Roasted Fingerling Potatoes - *garlic, green onions*
Foraged Mushrooms - *wilted greens, focaccia croutons*
Sweet Potato Fondant - *bacon lardon, green onion*
Brussel Sprouts - *brown butter emulsion, parsley*

**choose additional accompaniments for $10pp supplement*

Dessert | *select one (1)*

Strawberry Vacherin - *chantilly, meringue, coulis*
Warm Chocolate Cake - *salted caramel ice cream, cookie crumble*
Caramelized Apple - *caramel, vanilla mascarpone, lemon thyme*
Pot de Crème - *seasonal compote*
Croissant Bread Pudding - *seasonal fruit*

[Included - Iced Tea Carafes]

PLATED DINNERS

3 COURSE $105 PER PERSON
4 COURSE $135 PER PERSON

Includes a Choice of Starter, Middle Course (4 Course Option), Entrée, and Dessert with Assorted Breads

Starters | *select one (1)*

Mixed Greens - *local pears, candied walnuts, sherry vinaigrette*
Spot Prawn Caesar Salad - *romaine lettuce, hard boiled eggs, avocado, tomato confit, caesar dressing*
Roasted Beets - *burrata, arugula, pistachios, sherry gastrique*
La Quercia Prosciutto - *melon, baby arugula, local honey, yogurt dressing*
Little Gems Salad - *crispy bacon, avocado, pickled onions, green goddess dressing*
Crab Salad - *meyer lemon, avocado relish, crab vinaigrette, crème fraiche*

Middle Course | *select one (1)*

Vichyssoise Soup - *beech mushroom, chad baby leek*
Potato Gnocchi - *spring peas, foraged mushrooms, parmigiano-reggiano, pea shoots*
Garganelli Pasta - *young chicken sugo, spinach*
Risotto - *spring peas, bacon lardons, lemon, mint*

Entrées | *select one (1)*

Ricotta Tortellini - *arugula, pesto, pistachios*
Roasted Chicken Breast - *glazed potatoes, baby carrots, little gems, sherry jus*
Atlantic Cod - *brandied parsley, browned butter sauce (add $10 pp)*
Alaskan Halibut - *potato fondant, saffron, forged mushrooms, beau blanc sauce (add $10 pp)*
Scottish Salmon - *citrus vinaigrette, black garlic aioli, fennel fronds, nicoise olives (add $10 pp)*
Filet of Beef - *short rib ragu, brussels sprouts, beef jus, piquillo peppers stuff short ribs (add $15 pp)*
Roasted Lamb Loin - *homus, baby carrots, lamb jus (add $15 pp)*

Dessert | *select one (1)*

Pot de Crème
Warm Chocolate Cake - *salted caramel ice cream, cookie crumble*
Blackberry Croissant Bread Pudding

[Service charge of 27% and sales tax of 7.75% will apply]

THE YOUNTVILLE RECEPTION

$125 PER PERSON

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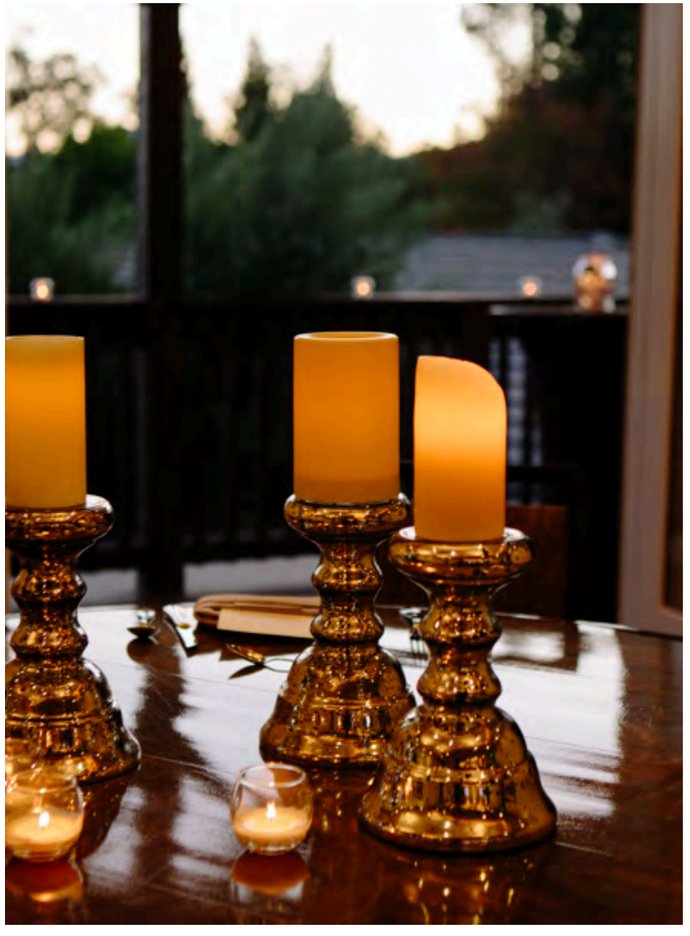
2 CHEFS REQUIRED | $200 EACH

**Chef fees are quoted for up to 50 guests*



Canapes | *choice of four (4)*

Fresh Oyster - *pepper mignonette*
Halibut Ceviche - *corn tortilla chip*
Tempura Oyster - *avocado, pickled onions, spicy remoulade*
Sweet Potato Pakora - *truffle aioli*
Pumpkin Arancinis - *mustarda sauce*
Smoked Salmon - *lemon crème fraiche*

Artisan Cheese Display

Cowgirl Creamery Fromage
Imported Cheeses
Seasonal Fruit Chutney
House-made Fig Compote
Rustic Grilled Bread

Salads | *select two (2)*

Roasted Beets - *goat cheese, hearts of palm, sicillian pistachios, sherry gastrique arugula*
Little Gems Salad - *crispy bacon, avocado, pickled onions, green goddess dressing*
Spring Pea Salad - *burrata, balsamic vinaigrette, black garlic aioli, mint*

Risotto Station

Valencia Rice
Seasonal Vegetables
Grilled Mary's Chicken

Carving Station | *select one (1)*

Scottish Salmon Filet - *citrus vinaigrette*
Dry Rubbed Ribeye Steak - *ACME breads & rolls*

Dessert Presentation

Chocolate Coupe
Pot de Crème - *seasonal fruit*

[Service charge of 27% and sales tax of 7.75% will apply]

HERITAGE OAK RECEPTION

$140 PER PERSON

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2 CHEFS REQUIRED | $200 EACH
**Chef fees are quoted for up to 50 guests*

Canapes | *choice of four (4)*

Spot Prawn Cocktail - *horseradish, spicy tomato syrup*
Deviled Farm Egg - *bacon, pickled onions*
Wild Mushroom - *fontina grilled cheese*
Crispy Pork Belly - *apple, cracked black pepper*
Diver Scallop - *black garlic aioli, chile, limon*
Smoke Salmon - *meyer lemon crème fraiche*

Mezze Platter | *includes*

Traditional Hummus - *grilled veggies, olives, baba ghanoush, grilled pita, tabbouleh*

Salads | *select two (2)*

Roasted Beets - *goat cheese, hearts of palm, sicilian pistachios, banyuls vinaigrette*
Farro Salad - *dried fruit & nuts, agave & lemon vinaigrette*
La Quercia Prosciutto - *melon, baby arugula, local honey, yogurt dressing*

Pasta Station | *includes*

Pasta - *spaghetti, garganelli, elbow*
Sauces - *pomodoro, classic mornay, pesto*
Roasted Fennel - *preserved lemons, almonds*
Grilled Chicken *($8 additional per person)* | Shrimp *($12 additional per person)*
Seasonal Veggies

BBQ Grilling Station

Live Grilled Station - *includes charcoal for two (2) hours, grilled vegetables and condiments*
Choose up to Three (3) - *sausage with onions and peppers, hamburgers, chicken breast, pork loin*

[Additional Options: new york strip (add $8 per person), salmon (add $15 per person)]

Dessert Presentation | *includes*

Pot de Crème
Strawberry Vacherin

** Additional Chef's may be added for larger events.*

[Service charge of 27% and sales tax of 7.75% will apply]

BAR SELECTIONS

$250 FLAT RATE FOR 3 HOURS, PER BARTENDER | BARTENDER FEE

**One Bartender per (30) Guests is Required*

All Bars Come with Standard Mixers, Sodas & Garnishes

Premium Bar | *$15 per drink*

Ketel One Vodka
Bombay Sapphire Gin
Bulleit Bourbon
Johnny Walker Black
Cimarrón Blanco Tequila
Myers Rum Platinum
Cointreau
Sommelier Selected House Red and White Wines

Super Premium Bar | *$17 per drink*

Belvedere Vodka
Hendricks Gin
Woodford Reserve Bourbon
McCallan 12 yr
Ron Zacapa Rum
Don Julio Blanco Tequila
Grand Marnier
Sommelier Selected House Red and White Wines

Bubbles Bar | *priced per bottle*

Domain Chandon Brut, $39
Domain Chandon Brut Rose, $45
**Specialty bottle choices available*

*Specialty Spirits Available with Minimum Guarantee of One Bottle at Banquet Bar Pricing *All Spirit Brands are Subject to Change: A Comparable Replacement will be Supplied*

[Service charge of 27% and sales tax of 7.75% will apply]

Hotel Yountville
resort & spa

Meeting and Event Menus

With the most desirable location in the Napa Valley, refined service and unparalleled Cuisine, Hotel Yountville is the ideal wine country locale for an intimate corporate meeting, social celebration or any Wine Country special event. Offering both indoor and outdoor meeting and event venues for up to 80 guests, the spectacular resort setting in Yountville is combined with a professional staff to attend to every detail including planning, décor, accommodations and activities.

Here, planners will find a conference setting that offers flexibility and modern technology, as well as opportunities for team-building, fine dining and recreation. Whether you are hosting a corporate-wide celebration or a high-profile board meeting, we invite you to explore our facilities and experience Yountville heritage re-imagined.

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