



Hotel Yountville
resort & spa

MEETING & EVENT
MENUS

fall / winter
[2021]





Hotel Yountville resort & spa

MEETING AND EVENT MENUS

With the most desirable location in the Napa Valley, the Hotel Yountville Resort & Spa has refined service and unparalleled Cuisine. Whether you're hosting a corporate-wide celebration, a high-profile board meeting, or social celebration our professional staff is here to assist event planners with flexible indoor and outdoor venues for up to 80 guests. We offer modern technology, fine dining experience, decor, accommodations and activity assistance.

We invite you to explore our hotel in beautiful Wine Country and Yountville heritage reimaged.

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[updated October 2021]

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

BREAKFAST PRICED PER PERSON



Continental, \$38 | (10) person minimum

Freshly Squeezed Juices

Heritage Oak Granola - *dried fruit, yogurt and milk* (gf)

Fresh Sliced Seasonal Fruit - *with local honey* (gf)

House-Baked Pastries and Breads - *with house-made assorted jams & marmalades*

House-made Parfait

Freshly Ground Gourmet Lavazza Coffee and Harney & Sons Teas

The Breakfast Sideboard, \$50 | (10) person minimum

Heritage Oak Granola - *dried fruit, yogurt and milk*

Seasonal Fruit - *with local honey*

House-Baked Pastries and Breads - *with house-made assorted jams & marmalades*

Steel Cut Oats - *with brown sugar*

House-made Seasonal Fruit Smoothies (gf, vegan)

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 | (20) person minimum

Includes:

Freshly Squeezed Seasonal Juices

Heritage Oak Granola - *dried fruit, yogurt and milk*

Fresh Sliced Seasonal Fruit - *with local honey*

House-Baked Pastries and Breads - *with house-made assorted jams & marmalades*

Select Four Accompaniments:

- Steel-Cut Oats (gf,vegan)
- House Cured Salmon - *cream cheese, capers, red onion, & mini bagels*
- Quiche - *lorraine or vegetable, scrambled farm fresh eggs, cherry wood bacon*
- Fra 'Mani Sausage Links, House Cured Ham Steaks or Chicken Apple Sausage (gf)
- Crispy Fingerling Potatoes - *garden thyme, caramelized onion* (gf, vegan)
- Freshly Brewed Lavazza Coffee and Harney & Sons Teas

**additional items - \$9 per person*

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

BEVERAGES



Beverages

Gourmet Seasonal Lavazza French Roast Coffee & Decaf, *\$85 per gallon*

Harney & Son Tea, *\$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.*

San Benedetto Still and Sparkling Water, *\$7 ea.*

Red Bull and Sugar Free Red Bull, *\$5 ea.*

Spiced Beverages/Break Enhancements

priced per drink | charged on consumption

Bloody Mary Bar | *\$16 ea.*

house-made bloody marry mix, local spirits and garnishes

Bubbles Bar | *\$15 ea.*

fresh seasonal juices with assorted local sparkling wines

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

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 and Tortilla Chips, \$9
House-made Hummus and Pita, \$8 | House-made Trail Mix, \$9
Seasonal Fruit Smoothies, \$8 | Espresso Smoothies, \$9
Model Bakery English Muffins with Herb Cream Cheese, \$9

Morning Energy | \$22

Assorted "Kind" Bars | Seasonal Fruit Smoothies | Fruit Skewers

Movie Matinée | \$25

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

Chips & Dip Bar | \$25

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

Build Your Own Parfait | \$25

Greek Yogurt | Mixed Berries | House-made Granola (gf) | Shredded Coconut | Seasonal Jam

Crudité Plater | \$25

Raw Seasonal Vegetables, House-made Hummus, Blue Cheese Dip (gf, v, vegan)

By The Dozen | *priced by the dozen*

Assorted House-made Breakfast Pastries, \$38
Freshly Baked Cookies, \$38
Freshly Baked Brownies, \$38

BREAKS

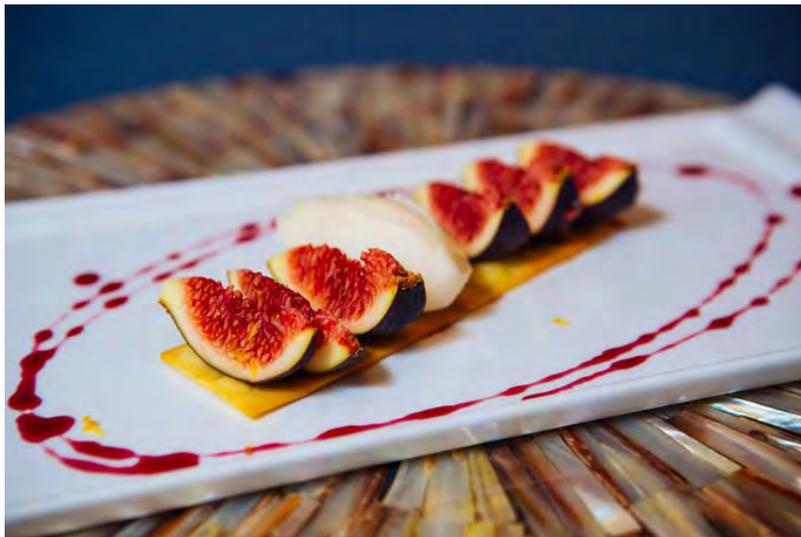


[Service charge of 27% and sales tax of 7.75% will apply]

WORKING LUNCH BUFFET

\$58 PER PERSON

(15) PERSON MINIMUM APPLIES



Salad | *select (2)*

Potato Salad - *red bliss potatoes, dijon, red wine vinaigrette (gf)*

Green Salad - *laura chenel goat cheese, kale, butternut squash chips, brown butter vinaigrette (gf)*

Apple Salad - *shaved fennel, granny smith apples, parmigiana rejiano, candy pecans, citrus vinaigrette (gf)*

Chicory Salad - *radicchio, endive, macadamia vinaigrette (gf)*

Quality Meats | *selections*

Roasted Turkey Breast

Beef Ribeye

House-cured Ham

La Quercia Prosciutto

Toppings

Little Gem Lettuce

Heirloom Tomato

Sweet Red Onion

Cheese

Aged Cheddar

Fontina

Gruyere

Spreads & Breads

Mayonnaise, Mustard, Ketchup & Horseradish Aioli

Fresh Baked Sliced Breads

Sweets | *select two (2)*

Panna Cotta - *seasonal fruit compote*

Chocolate Ganache Brownies

Chocolate Caramel Coupe

Fromage Blanc Cheesecake - *huckleberry compote*

Lemon Bars

Tiramisu (gf)

Assorted House-made Cookies

**Includes House-made Chips*

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

BURGER BAR

\$70 PER PERSON



Soup | *(select one)*

Seasonal Soup Selection:

- Mushroom Veloute (gf)*
- Butternut Squash (gf)*
- Potato Leek (gf)*
- Truffle Cauliflower Bisque (gf)*

Salad | *(select two)*

- Mixed Greens - local seasonal fruit, candied walnuts, balsamic vinaigrette (gf, vegan)*
- Roasted Beets - goat cheese, pistachios, sherry gastrique (gf)*
- Blue Cheese Salad - butter lettuce, endive, arugula, pistachio, pear, blue cheese dressing (gf)*
- Little Farm Potato Salad - marbled potatoes, green onions, mustard creamy vinaigrette (gf)*

Burger Bar -or- Slider Bar

Grass-Fed Beef, Turkey and House-made Veggie Burgers on Fresh-Baked Brioche Buns
Gourmet French Fries | *select two(2): traditional, sweet potato, truffle, garlic*

Garnishes:

- *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*

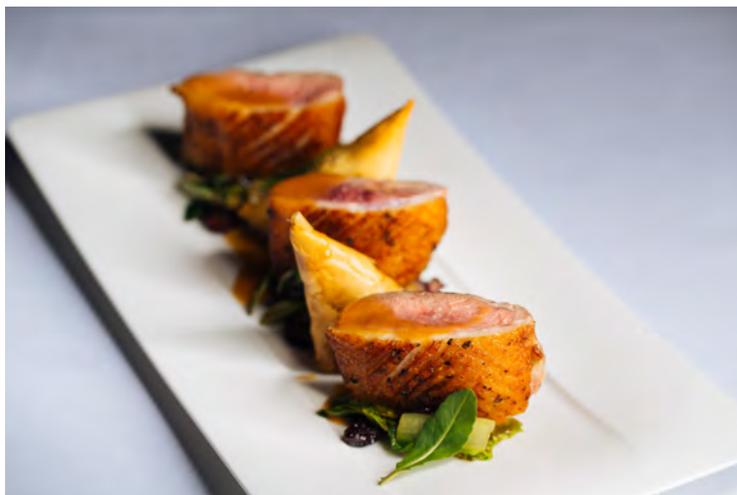
Sweets | *select two (2)*

Panna Cotta with Seasonal Fruit Compote • Chocolate Ganache Brownies
Chocolate Caramel Coupe • Fromage Blanc Cheesecake • Lemon Curd Tartlets • Tiramisu (gf)

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

HOT LUNCH BUFFET

\$65 PER PERSON
(15 person minimum)



Soup | *select one (1)*

Seasonal Soup Selection:

- Berigole Artichoke Bisque (gf)*
- Celery Root (gf)*
- Roasted Carrot (gf)*
- Winter Squash (gf)*

Salad | *select two (2)*

- Roasted Beets - *goat cheese, arugula, pistachios, sherry gastrique (gf, vegan)*
- Butter Lettuce - *shaved fennel, avocado, naval orange, citrus vinaigrette (gf, vegan)*
- Mixed Greens - *local pears, candied walnuts, sherry vinaigrette (gf, vegan)*

Entrées | *select two (2)*

- Whole Roasted Barrett Farms Chicken - *chimichurri, natural jus (gf)*
- Ale Braised Beef Short Ribs - *red wine beef jus (gf)*
- Braised Lamb Shoulder - *garlic & rosemary (gf)*
- Heritage Oak Pork Loin - *local apples, calvados, & rosemary (gf)*
- Bodega Bay Halibut - *citrus jus (gf)*
- Atlantic Cod - *lemon, caper, & brown butter (gf)*
- Garganelli Pasta - *arugula pesto & pistachio*
- Seasonal Fresh Catch of the Day

Accompaniments | *select three (3)*

- Fennel Fondant - *parmigiana regiano, thyme, & citrus (gf)*
- Corn Polenta Gratin - *crème fraiche, bella jack cheese (gf)*
- Roasted Sweet Potatoes - *sweet potatoes, & smoked bacon (gf)*
- Seasonal Roasted Root Vegetable - *with garden sage (gf)*
- Creamy Herb Risotto - *fresh herbs, parmigiana regiano*
- Sautéed Brussels Sprouts - *bacon lardons, whole grain mustard*
- Macaroni & Cheese - *house-cured ham with swiss gruyere cheese*

Sweets | *select two (2)*

- Panna Cotta with Seasonal Fruit Compote • Chocolate Ganache Brownies
- Chocolate Caramel Coupe • Fromage Blanc Cheesecake • Lemon Bars • Tiramisu (gf)

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

*Includes a Selection of Fresh-Baked Breads, Sweet Butter, & Iced Tea

PICNIC BASKETS
LUNCHESES PACKED TO-GO
\$50 PER PERSON
(5 guest minimum)



Includes | Choice Of Salad & Sandwiches

Each Basket Includes:

- Bag of Chips*
- Whole Fruit*
- Fresh Baked Cookie*
- Bottle of Water*

Salad | select one (1)

Mixed Greens - *local pears, candied walnuts, sherry vinaigrette*

Roasted Beets - *goat cheese, arugula, pistachios, sherry vinaigrette (gf)*

Butter Lettuce - *shaved fennel, avocado, navel orange, & citrus vinaigrette (gf)*

Sandwiches | select one (1)

Roast Beef - *butter milk 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

Deviled Farm Egg - <i>bacon, lardon, pickled onions</i>	\$72
Mt. Tam Cheese Crostini - <i>seasonal marmalade</i>	\$72
La Quercia Prosciutto - <i>asian pear, sherry gastrique</i>	\$65
Spot Prawn Cocktail - <i>horseradish, spicy tomato syrup</i>	\$84
Steak Tartare - <i>whole grain mustard, parmesan crisp</i>	\$84
Bigeye Tuna Tartare - <i>potato chip, lemon, togarashi</i>	\$84
Fresh Oyster - <i>with pepper mignonette</i>	\$72
Beef Carpaccio - <i>arugula, parmigiano reggiano</i>	\$84
Smoked Salmon - <i>capers, pickled onions</i>	\$72

HOT

Caramelized Onion Tart - <i>olive, thyme</i>	\$65
Diver Scallop - <i>black garlic aioli</i>	\$90
Wild Mushrooms & Fontina Grilled Cheese	\$70
Crispy Pork Belly - <i>apple, black pepper</i>	\$80
Boneless Chicken Wings - <i>sweet soy glaze</i>	\$72
Crab Cakes - <i>spicy aioli, avocado</i>	\$90
Tempura Oyster - <i>avocado, pickle onions, spicy remoulade</i>	\$78
Sweet Potato Pakor - <i>truffle aioli</i>	\$65
Winter Squash - <i>mostarda sauce</i>	\$60

Display | Hors D'Oeuvres

Farmers Market Crudités (gf)

\$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

Chip & Dip Platter - *housemade guacamole, salsa, spinach dip, pimento cheese dip*

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

FAMILY STYLE 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*



Starter Course | *select one (1)*

- Mixed Greens - *seasonal fruit, candied pecans, sherry vinaigrette (gf)*
- Braised Artichoke Salad - *burrata cheese, artichokes, arugula, warm artichoke vinaigrette (gf)*
- Roasted Beets - *goat cheese, arugula, pistachios, sherry gastrique (gf)*
- Crab Salad - *meyer lemon, gelee, granny smith apples, baby fennel, crab vinaigrette (gf)*
- Blue Cheese Salad - *butter lettuce, endive, arugula, pistachio, blue cheese (gf)*
- Little Gems Salad - *crispy bacon, avocado, pickled onions, green goddess dressing (gf)*

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

- Romanesco Bisque - *tomatoes, peppers, onions, olive oil*
- Classic French Onion Soup
- Potato Gnocchi - *winter peas, foraged mushrooms, parmigiano-reggiano, pea shoots*
- Garganelli Pasta - *young chicken sugo, spinach*
- Risotto - *butternut squash, bacon lardon, sage*

Entrée Course | *select two (2)*

- Atlantic Cod - *lemon caper, brown butter (gf)*
- Bodega Bay Halibut - *watercress sauce (gf)*
- Whole Roasted Chicken - *meyer lemon, rosemary (gf)*
- Roasted Beef Filet - *onion marmalade, beef jus* (gf)*
- Roasted Lamb Loin - *braised shoulder, lavender, garlic* (gf)*
- Scallop - *butternut squash, lime zest (gf)*
- Garganelli Pasta - *arugula pesto, pistachio*
- Daily Seasonal Catch

**add \$10 supplement*

**additional entrée choice - \$15 per person*

Accompaniments | *select two (2)*

- Fennel Fondant - *parmigiano reggiano, pine nuts, parsley (gf)*
- Corn Polenta Gratian
- Roasted Autumn Vegetables (gf)
- Elbow Macaroni - *house cured ham, gruyere cheese*
- Roasted Potatoes - *crème fraiche, green onion, bacon*
- Sweet Potato Fondant - *bacon lardon, green onion*
- Foraged Mushrooms - *wilted greens*
- Sautéed Brussel Sprouts - *bacon lardons, whole grain mustard*

Dessert | *select one (1)*

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

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

PLATED DINNERS

3 COURSE \$95 PER PERSON

4 COURSE \$125 PER PERSON

(40) PERSON MAXIMUM APPLIES

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



Starters | *select one (1)*

Mixed Greens - *seasonal fruit, candied walnuts, sherry vinaigrette* (gf)

Spot Prawn Caesar Salad - *romaine lettuce, hard boiled eggs, avocado, tomato confit, caesar dressing* (gf)

Roasted Beets - *burrata, arugula, pistachios, sherry gastrique* (gf)

Little Gems Salad - *crispy bacon, avocado, pickled onions, green goddess dressing* (gf)

Middle Course | *select one (1)*

Wild Mushroom Veloute (gf)

Romanesco Bisque - *tomatoes, peppers, onions, olive oil* (gf)

Potato Gnocchi - *winter peas, foraged mushrooms, parmigiano-reggiano, pea shoots*

Garganelli Pasta - *young chicken sugo, spinach*

Risotto - *winter peas, bacon lardons, lemon, mint*

Entrées | *select one (1)*

Atlantic Cod - *cod brandade, lemon brown butter* (gf)

Scallops - *cauliflower puree, cauliflower florettes, lemon chicken jus* (gf)

Scottish Salmon - *winter peas, baby carrots, charred spring onion puree* (gf)

Roasted Chicken Breast - *glaze carrots, spinach, pearl onions, natural jus* (gf)

Filet of Beef - *short rib ragu, brussels sprouts, beef jus** (gf)

Butternut Squash Tortellini - *brown butter & sage*

Rosemary Crusted Lamb Loin - *hummus, baby carrots, lamb jus** (gf)

**add \$10 supplement*

**additional entrée choice - \$15 per person*

Dessert | *select one (1)*

Meyer Lemon Tart - *vanilla mascarpone cream, lemon thyme*

Fromage Blanc Cheesecake - *huckleberries, graham cracker crumble, lime zest*

Strawberry Vacherin - *chantilly cream, meringue, & strawberry coulis* (gf)

Warm Chocolate Cake - *salted caramel ice cream, cookie crumble*

Tiramisu - *lady fingers, coffee cream, bitter chocolate* (gf)

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

**THE
YOUNTVILLE
RECEPTION**
\$125 PER PERSON

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



Canapes | choice of four (4)

Oysters on the Half Shell - *pepper mignonette* (gf)
Halibut Ceviche - citrus, avocado, *corn tortilla chips* (gf)
Tempura Oyster - *avocado, pickle onions, spicy remoulade*
Sweet Potato Pakora - *truffle aioli* (gf)
Winter Squash Arancinis - *mostarda sauce*
Beef Carpaccio - *arugula, parmigiano reggiano* (gf)

Artisan Cheese Display

Local & Imported Cheeses
Seasonal Fruit Chutney
House-made Fig Compote with Rustic Grilled Bread

Salads | select two (2)

Roasted Beets - *goat cheese, arugula, pistachios, sherry gastrique* (gf)
Little Gems Salad - *crispy bacon, avocado, pickled onions, green goddess dressing* (gf)
La Quercia Prosciutto - *pear, baby arugula, local honey, yogurt dressing* (gf)

Risotto Station | Chef Fee Applies

Arborio Rice, Local & Imported Cheeses, Seasonal Vegetables & Grilled Mary's Chicken

Carving Station | select one (1)

Scottish Salmon Fillet - *citrus vinaigrette* (gf)
Dry Rubbed Ribeye Steak - *house-baked rolls & sweet butter*

Dessert Presentation

Chef's Selection of Assorted Seasonal Desserts

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

HERITAGE OAK RECEPTION

\$140 PER PERSON

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 - *crispy prosciutto, piment d'espelette*

Mini Grilled Fontina Cheese Sandwich - *wild mushrooms*

Crispy Pork Belly - *apple, cracked black pepper (gf)*

Diver Scallop - *black garlic aioli & chili lemon (gf)*

Smoked Salmon - *meyer lemon crème fraiche*

Mezza Platter | *includes*

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

Salads | *select two (2)*

Roasted Beets - *burrata, arugula, pistachios, sherry gastrique (gf)*

La Quercia Prosciutto - *melon, baby arugula, local honey, yogurt dressing (gf)*

Pasta Station | *includes*

Pasta - *spaghetti, garganelli, elbow*

Sauces - *pomodoro, classic mornay, pesto*

Roasted Fennel - *preserved lemons, almonds*

Seasonal Veggies

Grilled Chicken (*\$8 additional per person*) | Shrimp (*\$12 additional per person*)

BBQ Grilling Station

Live Grill Station - *includes charcoal for two (2) hours, grilled vegetables and condiments*

Choose up to Three (3) - *sausage with onions and peppers, citrus & herb chicken breast, organic grass-fed hamburgers, berkshire pork loin*

- *Additional Options: new york strip steak (add \$8 per person), rack of lamb (add \$15 per person)*

Dessert Presentation | *includes*

Chef's Selection of Assorted Seasonal Desserts

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

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

BAR SELECTIONS

\$250 FOR 3 HOURS, PER BARTENDER

**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
Casamigos Blanco Tequila
Captain Morgan White
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, \$42
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]



Private Event Dining | Terms & Conditions

MENUS

Enclosed for your consideration are the Hotel Yountville private event dining menus. We offer locally sourced and garden inspired menu items as a foundation in creating a signature menu just for your event. The food, beverage and miscellaneous prices quoted are subject to a 27% service charge and applicable state sales tax. Menu pricing is subject to change, however, will be confirmed thirty (30) days prior to your event.

All plated Lunch and Dinner menus are priced per person, include your choice of one (1) appetizer, one (1) entree and one (1) dessert. Our culinary staff will accommodate two (2) entree selections per menu period without incurring additional fees. Due to Yountville County Health Department restrictions, all prepared foods utilized for private event dining are not allowed to leave the function space. Only a Wedding Cake can be brought into the Hotel. In addition, the sale and service charge of all alcoholic beverages is regulated by the California of Alcoholic Beverage Control. Hotel Yountville is responsible for the administration and adherence to these regulations. It is the policy therefore, that no alcoholic beverages (liquor or beer) may be brought into the hotel. Wine may be brought in, and is subject to a corkage fee of \$25. 00/per, plus 27% service charge and applicable sales tax for a 750ml bottle that is provided by the group.

GUARANTEES

A guaranteed guest count and any dietary restriction or requests are due by 11 :00 am fourteen (14) business days prior to your scheduled private event. This number shall be considered your minimum guarantee. If a guaranteed count is not received, the original contracted number of guests will serve as your guarantee. Any additional guests added to the guarantee after been received by the hotel is subject to the approval of Hotel Yountville culinary team. Menu substitutions may apply.

BEVERAGE SERVICE

A Bartender is required for every thirty (30) guests along with a \$250.00 for three (3) hours per bar, plus 27% service charge and applicable sales tax. Drinks are charged on per drink basis. Any Wine purchased from Hotel Yountville is charged by the bottle, plus 27% service charge and applicable sales tax. Wine brought into the hotel will be charged \$25. 00/per 750ml bottle, plus 27% service charge and applicable sales tax.

SET-UP, DECORATIONS OR SHIPPED MATERIAL

The Sales and Catering Department must approve all shipped material. Please address to Hotel Yountville, c/o Catering Department, Company name, event date and event contact. Hotel cannot accept deliveries more than three (3) business days prior to event, or additional storage fees may apply.

AUDIO VISUAL EQUIPMENT

Hotel Yountville has enlisted Audio Visual Management Services (AVMS) to offer a comprehensive range of production services to meet your needs. Please speak to your Catering Manager to obtain additional information and price list.