



Hotel Yountville

REMINGTON

Meeting & Event
MENUS

Spring/Summer | 2021



TABLE OF CONTENTS

Beverages	3
Breaks	4
Boxed Lunches	5
Picnic Baskets	6
Plated Dinners	7
The Yountville Reception	8
Heritage Oak Reception	9

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.
Regular or Decaf Coffee, \$6 ea
Hot Tea, \$6 ea
Freshly Brewed Iced Tea, \$8 ea
Freshly Squeezed Orange or Grapefruit Juice, \$8 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 | *priced per person*

BREAKS



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]

BOXED BREAKFAST

\$35 PER PERSON



Boxed Breakfast - Option 1

Egg Sandwich - *bacon and cheese in a model bakery english muffin*

Butter Croissant and Chocolate Croissant

Side of Mixed Fruit

Berry Smoothie

Boxed Breakfast - Option 2

House Cured Salmon, Capers, Pickled Onions

Hard Boiled Eggs, Dill Cream Cheese and a Toasted Model Bakery English Muffin

Side of Fruit

Green Smoothie

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

BOXED LUNCHES

\$55 PER PERSON



Boxed Lunch - Day 1

Roasted Beet Salad - *gala apples, fresh chevre, arugula, blood orange-rosemary vinaigrette*
Chicken Caesar Wrap

OR

Wild Mushroom and Fontina Panini
House-made Potato Chips
Fresh Baked Jumbo Chocolate Chip Cookie

Boxed Lunch - Day 2

Wild Arugula Salad - *fire-roasted peppers, parmigiano reggiano and focaccia croutons*
Grilled Tri-Tip Sandwich - *balsamic onion relish and baby spinach*

OR

Mediterranean Wrap - *hummus, grilled summer squash, roasted tomatoes, avocado and basil aioli*
Housemade Tortilla Chips with Guacamole
Double Chocolate Brownie

[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]

PLATED DINNERS

3 COURSE \$105 PER PERSON

4 COURSE \$135 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 - *local pears, candied walnuts, sherry vinaigrette*

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

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

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, forged 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

\$116 PER PERSON
(20) PERSON MINIMUM APPLIES

CHEF FEE \$200 PER HOUR, PER STATION

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



Canapes | *choice of four (4) | individually served*

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 | *individually served*

Cowgirl Creamery Fromage

Imported Cheeses

Seasonal Fruit Chutney

House-made Fig Compote

Rustic Grilled Bread

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

HERITAGE OAK RECEPTION

\$130 PER PERSON

(20) PERSON MINIMUM APPLIES

CHEF FEE \$200 PER HOUR, PER STATION

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



Canapes | *choice of four (4) | individually served*

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*

Mezza Platter | *individually served*

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



Hotel Yountville

REMINGTON

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.

6462 Washington Street
Yountville, CA 94599

•

[707.967.7900]

•

sales@hotelyountville.com
www.hotelyountville.com

[updated March 2021]