



*Hotel Yountville*

REMINGTON

MEETING & EVENT  
MENUS

*fall / winter*  
*[ 2019 ]*



# TABLE OF CONTENTS

BREAKFAST ..... 3

BEVERAGES ..... 4

BREAKS ..... 5

WORKING LUNCH BUFFET ..... 6

HOT LUNCH ..... 7

HOT LUNCH BUFFET ..... 8

PICNIC BASKETS ..... 9

HORS D’OEUVRES | CANAPES ..... 10

FAMILY STYLE DINNERS ..... 11

PLATED DINNERS ..... 12

THE YOUNTVILLE RECEPTION ..... 13

HERITAGE OAK RECEPTION ..... 14

BAR SELECTIONS ..... 15

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

## BREAKFAST PRICED PER PERSON



### CONTINENTAL, \$38 | (10) person minimum

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 | (10) person minimum

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 | (20) person minimum

#### 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

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

\*additional items - \$9 per person

## 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.*

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### 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 and Tortilla Chips, \$9  
House-made Hummus and 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

### BUILD YOUR OWN PARFAIT | \$25

Greek Yogurt | Mixed Berries | Gluten Free Granola | Shredded Coconut | Berry Jam

### CRUDITÉ PLATER | \$25

Raw Seasonal Vegetables, Hummus, Blue Cheese Dressing

## BY THE DOZEN | *priced by the dozen*

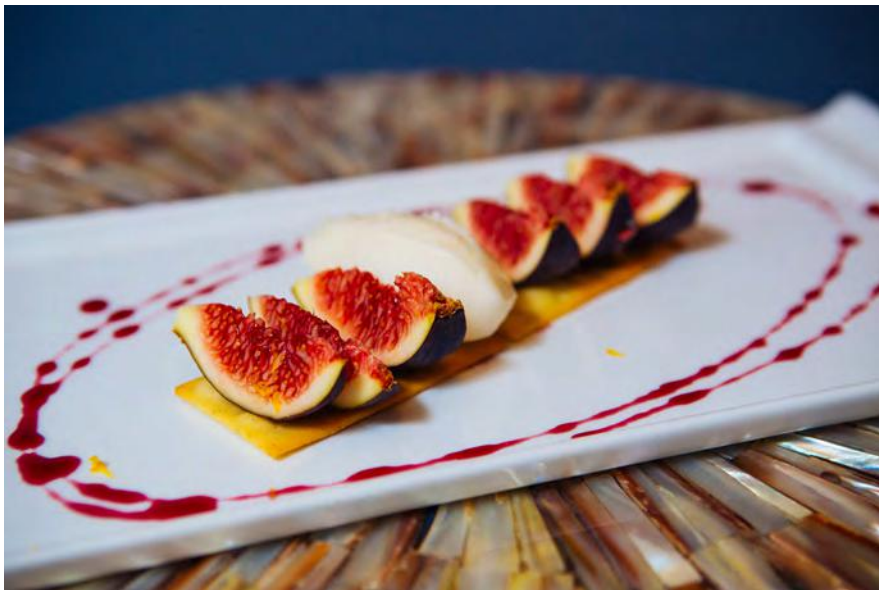
Assorted Breakfast Pastries, \$38  
Freshly Baked Cookies, \$38  
Freshly Baked Brownies, \$38  
Assorted Granola Bars, \$38  
Assorted Kettle Chips, \$38  
Cliff Bars, \$49

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

## WORKING LUNCH BUFFET

\$68 PER PERSON

(15) PERSON MAXIMUM APPLIES



### SALAD | *select (2)*

Potato Salad - *red bliss potatoes, dijon, red wine vinaigrette*

Green Salad - *kale, parmesan, frisee, ACME croûtons, blood orange vinaigrette*

Delta Asparagus - *meyer lemon, cracked pepper, parmigiano-reggiano, tarragon*

Chicory Salad - *radicchio, endive, macadamia vinaigrette*

### QUALITY MEATS | *selections*

Roasted Turkey Breast

Shaved Ribeye

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*

## HOT LUNCH PRICED PER PERSON



### SOUP | *\$15 per person*

Seasonal Soup Selection:

*Mushroom Veloute*  
*Acorn Squash*  
*Potato Leek*  
*Truffle Cauliflower Bisque*

### SALAD | *\$15 per person*

Mixed Greens - *local pears, candied walnuts, cider vinaigrette*  
Roasted Beets - *burrata, arugula, pistachios, sherry gastrique*  
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, garlic*  
Condiments Include:

- *Four 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

# HOT LUNCH BUFFET

\$70 PER PERSON

(15) PERSON MINIMUM APPLIES



## SOUP | *select one (1)*

Seasonal Soup Selection:

*Berigole Artichoke Bisque*

*Celery Root*

*Roasted Carrot*

*Broccoli and Fiscalini Cheddar*

## SALAD | *select two (2)*

Roasted Beets - *burrata, arugula, pistachios, sherry gastrique*

Butter Lettuce - *shaved fennel, avocado, naval 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 - *red wine beef 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*

Garganelli - *arugula pesto, pistachio*

Daily Seasonal Catch

## ACCOMPANIMENTS | *select three (3)*

Fennel Fondant - *calabrian chile, pine nuts, orange*

Corn Polenta Gratin - *crème fraîche, bella jack cheese*

Roasted Sweet Potatoes - *sweet potatoes, maple glaze*

Root Vegetable - *roasted root vegetable, coulis pesto*

Elbow Macaroni - *house cured ham, gruyere cheese*

Creamy Herb Risotto - *fresh herbs, parmesan romano cheese*

Sautéed Brussels Sprouts - *bacon lardons, whole grain mustard*

## SWEETS | *select two (2)*

Panna Cotta with Seasonal Fruit Compote • Chocolate Ganache Brownies

Chocolate Caramel Coupe • Fromage Blanc Cheesecake • Lemon Bars • Tiramisu

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

*\*Includes a Selection of Assorted Breads*



**PICNIC BASKETS**  
LUNCHESES 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 pears, candied walnuts, sherry vinaigrette*

Roasted Beets - *burrata, arugula, pistachios, sherry gastrique*

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

Golden Farro Salad - *dry fruit, marcona almonds, laura chenel goat cheese*

**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 - <i>prosciutto wrap pear</i> .....	\$60
Deviled Farm Egg - <i>crispy prosciutto, piment d'espellette</i> .....	\$72
Mt. Tam Cheese Crostini - <i>seasonal marmalade</i> .....	\$72
La Quercia Prosciutto - <i>pickled melon, yogurt</i> .....	\$72
Fresh Oyster - <i>with pepper mignonette</i> .....	\$72
Beef Carpaccio.....	\$72
Halibut Ceviche - <i>corn tortilla chip</i> .....	\$72
Spot Prawn Cocktail - <i>horseradish, spicy tomato syrup</i> .....	\$84
Steak Tartar - <i>whole grain mustard, parmesan crisp</i> .....	\$84
Bigeye Tuna Tartar - <i>potato chip, lemon, togarashi</i> .....	\$84

## Hot

Boneless Chicken Wings - <i>sweet soy glaze</i> .....	\$66
Caramelized Onion Tart - <i>olive, thyme</i> .....	\$78
Diver Scallop - <i>meyer lemon marmalade</i> .....	\$78
Crab Cakes - <i>lime and cilantro aioli</i> .....	\$78
Tempura Oyster - <i>avocado, pickle onions, spicy remoulade</i> .....	\$78
Sweet Potato Pakor - <i>truffle aioli</i> .....	\$78
Pumpkin Arancinis - <i>mustarda sauce</i> .....	\$78
Grass Fed Beef Carpaccio - <i>sea salt, parmigiano-reggiano, olive oil</i> .....	\$90
Wild Mushroom - <i>fontina grilled cheese</i> .....	\$90
Crispy Pork Belly - <i>apple, black pepper</i> .....	\$90

## DISPLAY | HORS D'OEUVRES

### Farmers Market Crudités

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

### Charcuterie - *house-made pates, fattened 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 | \$375.00, SERVES 50

### Mazza Platter - *hummus, feta, olives, grilled veggies, pita*

\$150.00, SERVES 10 | \$200.00, SERVES 25 | \$375.00, SERVES 50

### Chip & Dip Platter

\$150.00, SERVES 10 | \$200.00, SERVES 25 | \$300.00, 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



### STARTER COURSE | *select one (1)*

Mixed Greens - *local pears, candied walnuts, sherry vinaigrette*  
Braised Artichoke Salad - *burrata cheese, artichokes, arugula, warm artichoke vinaigrette*  
Roasted Beets - *burrata, arugula, pistachios, sherry gastrique*  
Crab Salad - *meyer lemon, granny smith apples, baby fennel, roullie*  
La Quercia Prosciutto - *melon, baby arugula, local honey, yogurt dressing*  
Little Gems Salad - *crispy bacon, avocado, pickled onions, green goddess dressing*

### MIDDLE COURSE (FOUR COURSE OPTION) | *select one (1)*

Romanesco Bisque - *tomatoes, peppers, onions, olive oil*  
French Onion Soup  
Potato Gnocchi - *winter peas, foraged mushrooms, parmigiano-reggiano, pea shoots*  
Garganelli - *young chicken sugo, spinach*  
Risotto - *winter peas, bacon lardons, lemon, mint*

### ENTRÉE COURSE | *select two (2)*

Atlantic Cod - *lemon caper, brown butter*  
Bodega Bay Halibut - *watercress sauce*  
Whole Roasted Chicken - *meyer lemon, rosemary*  
Roasted Beef Filet - *onion marmalade, beef jus\**  
Roasted Lamb Loin - *braised shoulder, lavender, garlic\**  
Egg Yolk Ricotta Ravioli - *brown butter sauce*  
Garganelli - *arugula pesto, pistachio*  
Daily Seasonal Catch  
*\*add \$10 supplement*  
*\*additional entrée choice - \$15 per person*

### ACCOMPANIMENTS | *select two (2)*

Fennel Fondant - *calabrian chili, pine nuts, orange*  
Corn Polenta Gratian  
Roasted Autumn Vegetables  
Elbow Macaroni - *house cured ham, gruyere cheese*  
Roasted Potatoes - *crème fraiche, green onion, bacon*  
*\*choose additional accompaniments for \$10pp supplement*

Sweet Potato Fondant - *bacon lardon, green onion*  
Roasted Fingerling Potatoes - *garlic, green onions*  
Sautéed Brussel Sprouts - *bacon lardons, whole grain mustard*

### Dessert | *select one (1)*

Meyer Lemon Tart - *vanilla mascarpone cream, lemon thyme*  
Fromage Blanc Cheesecake - *huckleberries, graham cracker crumble, lime*  
Strawberry Vacherin - *chantilly, meringue, coulis*  
Warm Chocolate Cake - *salted caramel ice cream, cookie crumble*  
Tiramisu - *lady fingers, coffee cream, bitter chocolate*

[ 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 - *burrata, arugula, pistachios, sherry gastrique*

Crab Salad - *meyer lemon, granny smith apples, baby fennel, roullie*

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

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

### MIDDLE COURSE | *select one (1)*

Mushroom Veloute

Romanesco Bisque - *tomatoes, peppers, onions, olive oil*

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

Garganelli - *young chicken sugo, spinach*

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

### ENTRÉES | *select one (1)*

Butternut Squash Tortellini - *brown butter glaze*

Roasted Chicken Breast - *haricot verts, wax beans, fingerling potatoes, sherry jus*

Atlantic Cod - *piperade, fennel confit, olive jus (add \$10 pp)*

Alaskan Halibut - *potato fondant, saffron, bouillabaisse sauce (add \$10 pp)*

Scottish Salmon - *winter peas, baby carrots, charred spring onion purée (add \$10 pp)*

Filet of Beef - *faro, short rib ragu, brussels sprouts, beef jus (add \$15 pp)*

Rosemary Crusted Lamb Loin - *smashed favas, pine nuts, lamb jus (add \$15 pp)*

### Dessert | *select one (1)*

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

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

Strawberry Vacherin - *chantilly, meringue, coulis*

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

Tiramisu - *lady fingers, coffee cream, bitter chocolate*

# THE YOUNTVILLE RECEPTION

**\$116 PER PERSON**

(20) PERSON MINIMUM APPLIES

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CHEF FEE \$200 PER HOUR, PER STATION

*\*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, pickle onions, spicy remoulade*

Sweet Potato Pakora - *truffle aioli*

Pumpkin Arancinis - *mustarda sauce*

Beef Carpaccio

## ARTISAN CHEESE DISPLAY

Cowgirl Creamery Fromage

Imported Cheeses

Seasonal Fruit Chutney

House-made Fig Compote

Rustic Grilled Bread

## SALADS | *select two (2)*

Roasted Beets - *burrata, arugula, pistachios, sherry gastrique*

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

La Quercia Prosciutto - *pear, baby arugula, local honey, yogurt dressing*

## 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

Tiramisu

[ 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)*

Spot Prawn Cocktail - *horseradish, spicy tomato syrup*

Deviled Farm Egg - *crispy prosciutto, piment d'espelette*

Bigeye Tuna Tartar - *potato chip, lemon zest, togarashi*

Wild Mushroom - *fontina grilled cheese*

Crispy Pork Belly - *apple, cracked black pepper*

Diver Scallop - *meyer lemon marmalade*

## MEZZA PLATTER | *includes*

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

## SALADS | *select two (2)*

Roasted Beets - *burrata, arugula, pistachios, sherry gastrique*

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, salmon*

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

## DESSERT PRESENTATION | *includes*

Panna Cotta

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

**\$175 PER HOUR | BARTENDER FEE**

*\*One Bartender per (50) Guests is Required*

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*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*



# Hotel Yountville

REMINGTON

## MEETING AND EVENT MENUS

**W**ith 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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