



CARNEROS
RESORT AND SPA

Private Event Menus & Guidelines

Providing the best and freshest local products for your dining pleasure is our commitment to you. To that end, much of our produce is supplied from the numerous gardens on our property.

The following menus offer an illustration of the flavorful cuisine offered at Carneros Resort and Spa. We welcome the opportunity to customize menus to the unique needs of your event... simply ask us. If there are any further needs not addressed within, we would be happy to discuss them with you.

- 1 -

January 2017

All items are subject to 20% Service Charge and 8% Sales Tax.
All items are subject to seasonal availability.

MENU

Our Private Event Lunch and Dinner offerings are designed as pre-selected, set menus.

If you wish to offer your Guests the option of selecting an entrée prior to the event, please follow these guidelines:

- Maximum of two (2) entrée selections and one (1) vegetarian option, and the highest price of the three entrées prevails as the per-person price for all Guests; a common starch and vegetable will prevail for all entrées.
- Guaranteed entrée counts are due to the Catering Department no later than 10am PST seven (7) business days prior to the function.
- Client must produce and provide individual place cards with entrée choice indicator, which must be approved by Carneros Resort and Spa prior to the event. Traditional coding: red=beef; blue=seafood; yellow=chicken; green=vegetarian
- An additional \$20 per-person coordination fee for multiple entrée choice menus is applicable.

Alternatively, your Guests may have the option of selecting an entrée on-site. Please follow these guidelines:

- Selection of a minimum Four-Course menu, with common non-entrée courses pre-selected
- Maximum of two (2) entrée selections and one (1) vegetarian option, and the highest price of the three entrées prevails as the per-person price for all Guests; a common starch and vegetable will prevail for all entrées.
- An additional \$35 per person coordination fee for ordering entrée selection on-site is applicable.
- Minimum of 15 Guests; Maximum of 40 Guests

As the majority of our food is prepared a la minute to provide the highest quality product, adherence to scheduled meal times and agendas is imperative. Therefore, our Banquet Staff will confirm start times at one hour prior, then again at thirty minutes prior to ensure accurate timing. Uncommunicated delays in function start times may necessitate the re-preparation of food and will result in additional fees charged at approximately \$25++ -- \$50++ per person. Delays in start times more than one hour will additionally result in appropriately assessed labor charges.

GUARANTEE

Your final guaranteed attendance numbers are due to the Catering Department no later than 10am PST seven (7) business days prior to the function. In the absence of guaranteed attendance numbers, the expected attendance numbers indicated on your banquet event orders will be considered the guarantee. Guarantees may not be reduced within 7 business days prior to the function; increases will be accommodated based on availability of product and staff. Charges will be based on the guaranteed attendance number or actual number of attendees, whichever is greater.

BAR FEE

A \$175 bartender fee will be assessed for each bar set if bar revenues do not meet or exceed \$500, exclusive of service charge and sales tax. A \$50 per hour bartender fee will be assessed for each hour after four (4) hours. Our standard staffing is one bar/bartender per 100 Guests; each additional bartender requested will be charged at \$50 per hour/4 hour minimum. Each additional bar requested will be assessed a \$175 set-up fee. Cash Bars require a second bartender with a \$175 bartender fee.

LABOR FEES

A labor fee of \$175 will be assessed when guarantees are fewer than 15 Guests for all full Breakfast, Lunch, Reception, or Dinner Functions.

For each Chef Attendant required, a \$175 fee will be assessed for a maximum three-hour period.

Any event in a Home or Orchard Cottage will be assessed a \$400 set-up fee and a \$600 culinary labor fee.

Any event with a Private Chef in a Home or Orchard Cottage will be assessed a \$400 set-up fee and a \$1000 private chef fee.

Set-up changes made within 24 hours of a function are subject to an overtime labor charge of \$50+tax per hour, per staff member needed to accommodate the change.

A labor charge of \$10 per person will be assessed for any service beginning before 6:00am or after 9:00pm.

A labor charge of \$25 per person will be assessed on the following holidays: New Year's Day, Presidents Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day, and Christmas Day.

A \$4 per delivery fee will be assessed for welcome packets/letters and/or amenities handed out to Guests upon arrival or delivered to guest cottages.

COAT CHECK

Requires an attendant from beginning through end of event at \$40 per hour/4 hour minimum

CORKAGE

No beverage of any kind is permitted to be brought into the Hotel by the Client or its Guests without special permission from the Hotel and must be served by Hotel staff if permission is granted. Carneros Resort and Spa is pleased to offer a wide selection of wines to compliment our cuisine. Your Catering or Conference Services Manager will happily pair each course with wine to enhance the flavors of your selected menu. If you wish to serve your Guests wine that is not on any of the Carneros Resort and Spa's numerous wine lists on property and is unable to attain for you, you may bring in up to a maximum of fifty percent (50%) of total anticipated wines served, and a corkage fee of \$25++ per 750ml bottle of wine will be assessed. All specially ordered wines will be charged at the applicable minimum purchase quantity.

AUDIO-VISUAL/ TELEPHONE/ INTERNET

Carneros Resort and Spa is pleased to partner with PSAV to professionally facilitate all A/V needs. Upon execution of contract, PSAV's Director of Event Technology at Carneros Resort and Spa will coordinate directly with you. All A/V charges will be billed through your Hotel master account.

TRANSPORTATION

Individual transportation must be to/from the Reception area, rather than directly to cottages. Only vehicles no larger than 30-passenger can access the Hilltop area and the Arbor. Group transportation must be to/from the Town Square, with any size vehicle, but ideally no larger than 30-passenger.

SEATING

Napa Hall, Sonoma Hall, and Carneros Courtyard: Seating may be at 72" rounds and/or rectangular tables with a minimum of 6 and a maximum of 12 Guests at each table, unless otherwise arranged. King's Table requests may also be accommodated.
Hilltop Dining Room: Seating may be at 48" rounds of up to 6 Guests and/or rectangular tables with a minimum of 6 guests at each table, unless otherwise arranged. King's Table requests may also be accommodated. Seating at 60" or 72" rounds may be accommodated with an additional Labor Fee of \$250+tax.

Your Catering or Conference Services Manager will provide a diagram for assigned seating upon request.

DECOR

All decorations must meet the Fire Department's regulations. Any open flame requires a permit, which must be furnished to the Hotel prior to the event. Themed décor may be arranged and must be approved prior to installation. The Hotel does not permit hanging or affixing anything from its existing walls or ceilings.

Hanging banners, signs, seals and flags from rented Pipe & Drape may be arranged with your Catering or Conference Services Manager. A \$55 per banner labor charge will apply, in addition to the cost of renting Pipe & Drape through PSAV.

Signs and banners may not be in public areas or outdoors.

ELECTRICAL

Additional power is available for most of our event space. Charges will be based upon labor costs and actual power requirements and usage.

KEYS

A charge of \$150 per room will be charged for keys issued for limited access. If all keys issued are not returned to your Catering or Conference Services Manager at the conclusion of the function, an additional \$200 re-key fee will be assessed.

SHIPPING MATERIALS

Shipments will be accepted up to three days prior to the function date. A handling charge of \$4 per box, per day, will be assessed. Crates over 100 pounds and palettes will be charged additionally. Please address all boxes to: Carneros Resort and Spa, "HOLD for 'Event Name, Event Date", 4048 Sonoma Highway, Napa, CA 94559. All boxes will be placed in the group office or general session room prior to the beginning of the event, unless otherwise arranged in advance with your Catering or Conference Services Manager.

SPECIAL CONDITIONS

No food and beverage of any kind may be brought into the Hotel by the Client or its Guests without special permission from the Hotel. The Hotel reserves the right to charge for the service of such food and beverage.

Insurance restrictions and health codes prohibit the Hotel from allowing leftover food and beverage to be removed from the premises.

BREAKFAST BUFFETS

maximum two hours of service

Continental Breakfast

Assorted Breakfast Pastries, Butter, Preserves
Seasonal Fresh Fruit and Berries
Greek Yogurt, Housemade Granola, Dried Fruits
Fresh Squeezed Orange Juice, Cranberry Juice, Grapefruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Hot Teas
\$42 per person

Carneros Breakfast Buffet

minimum 15 Guests

Assorted Breakfast Pastries, Butter, Preserves
Seasonal Fresh Fruit and Berries
Greek Yogurt, Housemade Granola, Dried Fruits
Fluffy Scrambled Eggs with Chives
Breakfast Potatoes
Choice of: Crisp Applewood Bacon *or* Chicken Apple Sausage *or* Caggiano Ham
Choice of: Brioche French Toast with Fruit Compote *or* Irish Oats *or* Cheese Grits
Fresh Squeezed Orange Juice, Cranberry Juice, Grapefruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Hot Teas
\$56 per person

The Spa Breakfast Buffet

minimum 15 Guests

Seasonal Fresh Fruit and Berries
Greek Yogurt, Housemade Granola, Dried Fruits
Irish Oats, Brown Sugar, Milk
Breakfast Potatoes
Choice of: Egg White Scramble with Chives *or* Garden Vegetable Frittata
Choice of two of the following Yogurt-based Smoothies and Fresh Pressed Juices:
Strawberry-Banana *or* Pineapple-Mango-Coconut *or* Mixed Berry
Beet-Apple-Orange *or* Kale-Cucumber-Apple-Ginger *or* Carrot-Orange-Ginger-Honey
Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Hot Teas
\$52 per person

Carneros Brunch Buffet

minimum 15 Guests

Assorted Breakfast Pastries, Butter, Preserves
Seasonal Fresh Fruit and Berries
Greek Yogurt, Housemade Granola, Dried Fruits
Fluffy Scrambled Eggs with Chives
Breakfast Potatoes
Baby Beet and Mixed Berries Salad, Fresh Ricotta
Avocado Toasts
Choice of two: Crisp Applewood Bacon *or* Chicken Apple Sausage *or* Maple Pecan Pork Sausage *or* Caggiano Ham
Choice of: Shrimp & Grits *or* Smoked Salmon with Fromage Blanc and Toast Points
Choice of: Braised Short-Rib Hash *or* Boon Fly Fried Chicken & Waffles *or* Biscuits & Gravy
Choice of: Brioche French Toast with Fruit Compote *or* Boon Fly Donuts
Fresh Squeezed Orange Juice, Cranberry Juice, Grapefruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Hot Teas
\$80 per person

Breakfast Additions

minimum 10 Guests or 1 Dozen

Irish Oats

Brown Sugar, Cream, Seasonal Fresh Berries
\$8 per person

Boon Fly Donuts

Homemade Cinnamon Sugar Treats!
\$30 per dozen

Brioche Cinnamon French Toast

Seasonal Fresh Berries, Maple Syrup
\$14 per person

Boon Fly Eggs Benedict

Housemade Pain Levain, Thick Sliced Ham,
Poached Eggs, Jalapeño Hollandaise
\$16 per person

Smoked Salmon and Bagels

Everything Bagels, Cowgirl Creamery Fromage Blanc,
Capers, Red Onion
\$16 per person

Add Scrambled Eggs or Meat to any Buffet

\$10 per person

Breakfast Burritos

Scrambled Eggs, Potatoes, Cheddar, Salsa, Guacamole, Sour Cream,
Choice of: Ham, Bacon, or Chorizo
\$84 per dozen

English Muffin B.E.L.T.

Bacon, Egg, Lettuce, Tomato
\$84 per dozen

Warm Croissants with Swiss Cheese

Scrambled Eggs, Caggiano Ham, Roma Tomatoes, Basil
\$84 per dozen

Garden Vegetable Frittata

\$12 per person

Biscuits & Gravy

Country Gravy, Buttermilk Biscuits
\$15 per person

Chilaquiles

Tortilla Chips, Scrambled Eggs, Red Sauce, Cilantro Crema
\$12 per person

Action Stations

(plus \$175 Chef Fee per 50 Guests)
minimum 15 Guests

Chef-Attended Egg Station

Omelets, Scrambled, Fried
\$24 per person

Chef-Attended Crepe Station

Sweet: Fruit Preserves, Fresh Fruit, Whipped Cream, Chocolate
Savory: Smoked Salmon or Ham, Spinach, Ricotta
\$22 per person

Chef-Attended Waffle Station

Fruit Preserves, Fresh Fruit, Whipped Cream, Chocolate, Maple Syrup
\$20 per person

Bloody Mary and Mimosa Bar!

\$25 per person (up to two hours)

REFRESHMENTS & SNACKS

Chilled

Assorted Soft Drinks Coca-Cola, Diet Coke, Sprite	\$6.50 per bottle
Natural Laurentana Mineral Waters still and sparkling	\$6.50 per bottle
Bottled Juices, Vignettes, Energy Drinks, Vitamin Waters	\$7.50 per bottle
Lemonade	\$90 per gallon
Refreshing Herbal Iced Tea	\$100 per gallon
Soothing Spa Water infused with Cucumber, Lemon, and Mint	\$90 per gallon
Fruit Juices Cranberry, Grapefruit, Freshly Squeezed Orange	\$40 per quart
Pressed Fresh Fruit Juices	\$60 per quart
Fruit Smoothies	\$50 per quart

Hot

Espresso Drinks Espresso, Cappuccino, Latte	\$8 per drink
Coffees Regular and Decaffeinated	\$106 per gallon
Selection of Mighty Leaf Hot Teas	\$106 per gallon
Hot Chocolate Mini Marshmallows and Whipped Cream	\$96 per gallon
Hot Apple Cider Cinnamon Sticks	\$96 per gallon

Treats

Assorted Breakfast Pastries Butter and Preserves	\$66 per dozen
Assorted Bagels Cream Cheeses	\$72 per dozen
Chocolate Walnut Brownies	\$66 per dozen
White Chocolate Macadamia Blondies	\$66 per dozen
Fresh Baked Cookies	\$66 per dozen
Assorted Macarons Coconut, S'Mores, Seasonal Fruit	\$66 per dozen
Lemon Bars	\$66 per dozen
Rice Crispy Treats	\$66 per dozen
Mini Cupcakes	\$54 per dozen
Chocolate Dipped Strawberries or Seasonal Fruit	\$96 per dozen
Warm Pretzels Specialty Mustards	\$60 per dozen
Potato Chips or Pretzels Individual Bags	\$5.50 each
Assorted Ice Cream Bars	\$8 each
Assorted Candy Bars	\$6 each

Healthier

Hard Boiled Eggs	\$36 per dozen
Fruit Skewers with Yogurt Dip	\$84 per dozen
Individual Fruit Yogurts	\$5.25 each
Assorted Whole Fruits	\$5.25 each
Odwalla Energy Bars and Granola Bars	\$6 each
Frozen Fruit Juice Bars	\$8 each
Housemade Trail Mix Individual Bags	\$8 each

Per Person minimum 10 Guests

Smoked Salmon and Bagels Cream Cheese, Capers, Sweet Red Onions	\$22 per person
The Season's Sliced Fresh Seasonal Fruit and Berries	\$14 per person
Licorice Red and Black	\$6 per person
Freshly Popped Popcorn	\$8 per person

By the Bowl serves 10 Guests

Hummus Crudité of Dipping Vegetables, Pita Wedges	\$90 per bowl
Warm Artichoke and Pancetta Dip Crackers, Bread	\$90 per bowl
Corn Tortilla Chips Guacamole and Assorted Salsas	\$80 per bowl
Fancy Mixed Nuts	\$60 per bowl
Cashews	\$70 per bowl
Housemade Seasoned Nuts	\$80 per bowl
Marcona Almonds	\$90 per bowl

BREAK MENUS

maximum thirty minutes of service

minimum 15 guests

Revitalizing Energy Break

Seasonal Whole Fruit
Assorted Individual Yogurts
Nutritional Energy and Granola Bars
Energy Drinks
\$25 per person

Snack Attack

Corn Tortilla Chips with Housemade Salsa and Guacamole
Potato Chips with Sour Cream-Onion Dip
Pretzel Rods
Bowls of Assorted M&Ms
\$23 per person

Healthier Habits

Hummus with Pita Wedges
Vegetable Crudités with Blue Cheese and Green Goddess Dips
Fruit Skewers with Yogurt Dip
Strawberry Lemonade
\$30 per person

Cinematic Sensations

Freshly Popped Popcorn
Red and Black Licorice
Assorted Candy Bars
Specialty "Old Time" Sodas
\$30 per person

Mid-Day Tea

Assortment of English Tea Sandwiches
French Pastries, Petit Fours, and Mini Cream Scones
Butter, Jam, and Crème Anglaise
Mighty Leaf Hot Teas
\$40 per person

Carnival Cravings

Kettle Corn
Boon Fly Donuts
Warm Pretzels with Specialty Mustards
Root Beer Floats
\$30 per person

Sweet Temptations

Freshly Baked Cookies and Brownies
Chocolate-Dipped Strawberries and Dried Fruits
Rice Krispy Treats
Assortment of Clover Milks
\$36 per person

Lunch Buffets

Minimum 15 Guests, Maximum Two Hours of Service
(Events fewer than 15 Guests will be offered Chef's Selection of Buffet Menu.)

The Mediterranean Buffet

Cucumber Salad Feta, Niçoise Olives, Shaved Red Onion, Red Wine Vinaigrette

Israeli Cous Cous Salad Roasted Peppers, Sun-Dried Tomato Pesto

Focaccia Olive Oil and Balsamic Vinegar

Skuna Bay Salmon Fingerling Potatoes, Braised Leeks, Buerre Blanc, Fines Herb Salad

Roasted Pork Loin Roasted Apples, Lentils, Frisee, Sherry Gastrique

Roasted Garden Vegetables

Lemon Meringue Tartlets, Vanilla and Chocolate Eclairs, Chocolate Caramel Tartlets

Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Hot Teas and Iced Tea

\$86 per person

The Tuscan Buffet

Carneros Caesar Salad Caramelized Onions, Parmesan Reggiano, Croutons

Arugula Salad Sliced Coppa, Shaved Pepato, Extra Virgin Olive Oil

Focaccia Olive Oil and Balsamic Vinegar

Shrimp Romesco Fennel Salad, Lemon Oil

Roasted Chicken Italian Butter Beans, Salsa Verde

Roasted Garden Vegetables

Tiramisu Verrine, Seasonal Fruit Profiteroles, Cheesecake Pops

Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Hot Teas and Iced Tea

Lunch: \$86 per person

The Southern Buffet

Wedge Salad Blue Cheese Dressing, Pancetta, Tomatoes, Breakfast Radish

Classic Potato Salad

Mini Corn Bread Muffins

Boon Fly Fried Chicken

Smoked Pork Shoulder Braised Collard Greens

Etouffee Seasonal Vegetable

Corn on the Cob

Macaroni & Cheese

Seasonal Fruit Pie, Mini Carrot Cake Cupcakes, Lemon Bars

Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Hot Teas and Iced Tea

\$86 per person

- 9 -

January 2017

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The Mexican Buffet

Chicken Pasole Verde

Mexican Chopped Salad Honey Lime Vinaigrette

Corn Tortilla Chips Guacamole and Assorted Salsas

Seasonal Squash Enchiladas Queso Fresco

Street Tacos

Carne Asada, Carnitas, Adobo Chicken

Cilantro, Onion, Lime, Queso Fresca, Warm Tortillas

Rice and Beans

Mini Mexican Fudge Cakes

Flan

Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Hot Teas and Iced Tea

\$86 per person

The Parisian Buffet

Roasted Seasonal Vegetable Bisque

Frisee Salad Beets, Chevre, Fennel

Baked Brie Baguette

Coq Au Vin

Beef Bourguignon

Cassoulet Vegetarian White Bean

Assorted Macarons

Opera Tortes

Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Hot Teas and Iced Tea

\$86 per person

The Spa Lunch Buffet

Seasonal Soup Chef's Selection

Avocado Toasts

Choose Two of the following:

Cobb Salad Smoked Chicken, Romaine, Bacon, Edamame, Tomatoes, Eggs, Avocado, Feta

Caesar Salad with Grilled Chicken *or* Poached Salmon *or* Grilled Flat Iron Steak

Niçoise Salad Poached Tuna, Eggs, Olives, Pole Beans, Almonds, Fingerling Potatoes

Soba Noodle Salad Cabbage, Sweet Peppers, Scallions, Sesame Seeds, Choice of Chicken or Prawns

Marinated Berries with Agave and Mint

Vanilla Panna Cotta Verrine

Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Hot Teas and Iced Tea

\$78 per person

- 10 -

January 2017

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All items are subject to seasonal availability.

The Salad & Sandwich Cart Buffet

Choose THREE of the following:

- Seasonal Soup** Chef's Selection
- Carneros Caesar Salad** Caramelized Onions, Parmesan Reggiano, Croutons
- Roasted Fingerling Potato Salad** Dijonnaise, Celery Salt
- Farro and Lacinato Kale Salad** Green Goddess, Shaved Roots, Almonds
- Oreciette Pasta Salad** Sun-Dried Tomato Pesto, Feta Cheese, Arugula, Pine Nuts
- Mixed Greens Salad** Cherry Tomatoes, Cucumber, Preserved Lemon Vinaigrette
- English Cucumber Salad** Kalamata Olives, Marinated Onions, Feta Cheese, Garden Greens
- Cole Slaw** Apples, Celery Root, Cabbage, Cider Dressing, Herbs
- Wedge Salad** Blue Cheese Dressing, Pancetta, Tomatoes, Breakfast Radish
- Roasted Beets Salad** Citrus, Fennel, Fromage Blanc, Garden Greens
- Chinese Chopped Salad** Nappa Cabbage, Sprouts, Almonds, Sesame-Ginger Vinaigrette

Choose THREE of the following:

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|---|--|
| Wild Mushroom Panini
Grilled Vegetables, Goat Cheese, Roasted Peppers | Grilled Vegetable Caponata
Mixed Squash, Bell Peppers, Olive Tapenade, Manchego |
| Caggiano Ham
Swiss Cheese, Seasonal Fruit Mostarda, Aioli | Turkey Breast
Sliced Apples, Havarti Cheese, Butter Lettuce,
Pickled Mustard Seed Aioli |
| Olive Oil Poached Tuna
Wasabi Aioli, Watercress, Pickled Ginger, Sesame Seeds | Caprese
Marinated Tomatoes, Basil Aioli, Fresh Mozzarella, Garden Greens |
| Boon Fly Pulled Pork
Kansas City BBQ Sauce, Slaw, Potato Roll | New York Deli Reuben
Pastrami, Gruyère, Russian Dressing, Rye |
| Roast Chicken Breast
Roasted Onions, Pesto, Jack Cheese, Ciabatta Roll | Smoked Chicken Salad
Blue Cheese, Grapes, Candied Walnuts, Butter Lettuce |

Buffet Includes:

- Dill Pickle Spears, Olives, Pepperoncini
- Potato Chips** Individual Bags
- Seasonal Fruit Salad**
- Brownies**
- Rice Krispy Treats**
- Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Hot Teas and Iced Tea**

\$76 per person

The Deli Buffet

Choose THREE of the following:

Seasonal Soup Chef's Selection

Carneros Caesar Salad Caramelized Onions, Parmesan Reggiano, Croutons

Roasted Fingerling Potato Salad Dijonnaise, Celery Salt

Farro and Lacinato Kale Salad Green Goddess, Shaved Roots, Almonds

Oreciette Pasta Salad Sun-Dried Tomato Pesto, Feta Cheese, Arugula, Pine Nuts

Mixed Greens Salad Cherry Tomatoes, Cucumber, Preserved Lemon Vinaigrette

English Cucumber Salad Kalamata Olives, Marinated Onions, Feta Cheese, Garden Greens

Cole Slaw Apples, Celery Root, Cabbage, Cider Dressing, Herbs

Wedge Salad Blue Cheese Dressing, Pancetta, Tomatoes, Breakfast Radish

Roasted Beets Salad Citrus, Fennel, Fromage Blanc, Garden Greens

Chinese Chopped Salad Nappa Cabbage, Sprouts, Almonds, Sesame-Ginger Vinaigrette

Buffet Includes:

Egg Salad

Black Forest Ham, Rare Roast Beef, Roasted Turkey Breast, Pastrami, Cheddar, Swiss, Jack

Butter Lettuce Leaves, Shaved Red Onion, Tomato, Dill Pickle Spears, Pepperoncini

Assortment of Deli Breads and Rolls, Whole Grain Mustard, Mayonnaise

Potato Chips Individual Bags

Seasonal Fruit Salad

Mini Cupcakes Chef's Selection

Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Hot Teas and Iced Tea

\$66 per person

DINNER

The following menus have been designed to offer a variety of options for your dining pleasure. The Starters, Salads, Soups, and Desserts are universal for plated Dinner meals, and most may also be used in buffet and family-style meals, or to create a custom tasting menu.

Please note that our Chefs will make seasonal substitutions without notice to ensure the freshest seasonal experience.

Tasting Menus

may include as many courses as you like and are priced based on your selections. Please contact your Catering or Conference Services Manager for assistance in the customization of your menu. Minimum 25 Guests required.

Wine Pairings

As Carneros Resort and Spa is located in the Carneros AVA within the greater Sonoma and Napa Wine Countries, we are passionate about wine and sharing it with our Guests. To that end, we will be happy to make wine pairing suggestions to compliment our menus in an effort to make wine approachable. We also have an extremely knowledgeable Wine Director and numerous other fantastic resources on staff and in our community, so we certainly welcome the opportunity to customize your wine experience... just ask!

Three-Course Plated Dinner Soup/Salad, Entrée, Dessert \$120 per person

Three-Course Plated Dinner Starter, Entrée, Dessert \$130 per person

Four-Course Plated Dinner Soup/Salad, Starter, Entrée, Dessert \$140 per person

Five-Course Plated Dinner Salad, Soup, Starter, Entrée, Dessert \$160 per person

Three-Course Family-Style or Buffet Dinner Two Salads, Two Entrées, Three Dessert Bites \$140 per person

Four-Course Family-Style Dinner Two Salads, Two Starters, Two Entrées, Three Dessert Bites \$160 per person

All meals includes Warm Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Hot Teas and Iced Tea.
Please note that our Chefs will make seasonal substitutions without notice to ensure the freshest seasonal experience.

Soups

Potato Leek

Asparagus (spring)

Butternut Squash Spiced Crème Fraîche (fall/winter)

Roasted Tomato Herb Oil

Cauliflower Vadouvan

Vanilla Scented Parsnip (fall/winter)

Forest Mushroom Truffle Oil

Caramelized Onion Gruyere Crouton

Rancho Gordo Heirloom Bean Pistou

Brentwood Yellow Corn Corn Relish (summer)

Spring Pea (spring)

Salads

Heirloom Tomato Grilled Ciabatta, Basil, Burrata (summer)

Roasted Pumpkin Candied Pepitas, Asian Pear, Garden Greens, Brown Butter Vinaigrette (fall-winter)

Brussels Sprouts Pomegranates, Frilly Red Mustard, Smoked Dry Jack, Black Walnuts, Maple Vinaigrette (fall-winter)

Garden Cucumber Sky Hill Farms Feta, Fried Garbanzo Beans, Pickled Onions, Kalamata Olives, Lemon Vinaigrette

Roasted Beet Cauliflower Caraway Crumble, Whipped Crème Fraiche, Citrus, Barrel Aged Sherry

Little Gems Avocado Mousse, Jicama, Radish, Baby Bell Peppers, Cotija, Tomatillo Vinaigrette

Roasted Chicories Guanciale, Pepato, Fennel, Orange, Mustard Vinaigrette (winter)

Delta Asparagus Burrata, Torn Croutons, Frisee, Meyer Lemon Vinaigrette (spring)

Charred Fava Beans Little Gem Leaves, English Peas, Radish, Mint, Buttermilk (spring-summer)

Wedge Salad Baby Iceberg, Blue Cheese Dressing, Pancetta, Tomatoes, Breakfast Radish

Stone Fruits Frisee, Saba, Housemade Ricotta, Almond Crumble (summer)

Butter Lettuce Shaved Roots, Avocado, Ruby Red Grapefruit, Parmesan, Truffle Vinaigrette

- 13 -

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Starters

Lobster Risotto

Preserved Lemon, Watercress
(\$5 supplement)

Diver Scallop

Subise, Carolina Gold Rice, English Peas,
Preserved Lemon
(\$5 supplement)

Housemade Gnocchi

Ricotta, Seasonal Accoutrement

Housemade Cavatelli

Black Pepper and Parmesan, Watercress

Dungeness Crab Cake

Brioche Toast, Old Bay Aioli, Celery Root Slaw
(\$5 supplement)

Gulf White Prawns

Shelling Beans, Rouille, Chimichuri

Roasted Quail

Cornbread Stuffing, Braised Cabbage,
Molasses Gastrique

Glazed Pork Belly

Pumpkin Miso, Apples, Garden Kale

Liberty Farms Duck Confit

Lentils Du Puy, Celery Root,
Brown Butter Sherry Gastrique

Forest Mushroom Tart

Truffle Pecorino, Caramelized Onions, Garden Greens

Entrées:

Roasted Cauliflower Vaudoan Curry, Cous Cous, Garden Carrots, Saba

Housemade Strozapretti Pasta Preserved Tomatoes, Shaved Zucchini, Bread Crumbs, Parmesan

Seasonal Mushroom Risotto Black Truffle, Parmesan

Skuna Bay Salmon Crushed Potatoes, Crème Fraiche, Dill

Seasonal Bass Peperonata, Tostones, Arugula, Shallot Vinagrette

Alaskan Halibut Polenta Cake, Squash, Pistou

Almond-Crusted Snapper Carolina Gold Rice, Cippolini Onion, Beurre Blanc

Sea Scallops Preserved Lemon Risotto, Brassicas, Calabrian Chile

Jidori Chicken Anson Mills Farro Verde, Natural Jus

Coq au Vin Root Vegetables, Veloute, Fine Herbs

Roasted Lamb Loin Panisse, Heirloom Carrots, Pine Nut and Currant Sofrito

Duroc Pork Chop Spaetzel, Braised Greens, Seasonal Fruit Mustarda

Braised Beef Short Ribs Sweet Potato Puree, Black Walnut Gremolata (\$5 supplement)

Prime New York Strip Sunchokes, Spinach, Cippolini Onion, Bernaise (\$8 supplement)

Prime Filet Potato Puree, Onion Ash, Bordelaise, Sausalito Watercress (\$10 supplement)

Desserts

Small Bites

Assorted Fruit Macarons
S'mores Macarons
Seasonal Fruit Tartlets
Chocolate Caramel Tartlets
Tiramisu Verrine
Vanilla Panna Cotta Verrine
Seasonal Fruit
Assorted Cheesecake Pops
Vanilla and Chocolate Éclairs
Lemon Meringue Tartlets
Mini Strawberry Shortcakes (Seasonal)
Opera Tortes
Seasonal Fruit Profiteroles

Bigger Bites

White Chocolate Pave
Summer Peaches, Ginger Glass Tuile,
Sour Cream Ice Cream
Sacher Torte
Roasted Apricots, Thyme Ice Cream,
Marcona Almonds
Baked Strawberry Tart
Fresh Strawberries, Puff Pastry,
Mascarpone Ice Cream
Dulcey Panna Cotta
Yogurt Sponge, Mango, Tangerine Crumble
Seasonal Cheesecake
Citrus, Summer Berries, Fresh Cream
German Chocolate Tart
Pecan Caramel, Chocolate Cream, Coconut Sorbet

Specialty Dessert Stations

Crêpes

minimum 25 Guests

Vanilla and Buckwheat Crepes with the Season's Fresh Fruit Compotes, Banana's Foster,
Chantilly Cream, Chocolate Shavings, Local Preserves, Cinnamon

\$30 per person (plus \$175 Chef Fee)

Chef's Sweet Treats Buffet

minimum 20 Guests

Choose an assortment of five "Small Bites" from above

\$25 per person

Chocolate Showcase

minimum 25 Guests

Chef's Selection of Chocolate Tarts, Eclairs, Fudge Brownies, Macarons, Truffles, and Dipped Seasonal Fruits

\$28 per person

Frozen S'Mores Station

minimum 20 Guests

\$28 per person (plus \$175 Chef Fee)

Hors D'Oeuvres

Sea

Hog Island Sweetwater Oysters

Jalepeño Mignonette

\$78 per dozen

Hamachi Crudo

Apple, Crispy Potatoes, Chives, Lemon Crème

Fraîche

\$84 per dozen

California Osetra Caviar

Corn Johnny Cake, Crème Fraîche, Chives

\$84 per dozen

Yellowfin Tuna Poke

Sesame, Scallion, Avocado, Nori Ash

\$84 per dozen

Dungeness Crab Cake

Old Bay Aioli, Celery Salt

\$78 per dozen

Mount Lassen Trout Rilette

Baguette, Capers, Herb Salad

\$78 per dozen

Gulf Prawn Skewers

Coconut, Curry

\$78 per dozen

Grilled Spanish Octopus

Crispy Potato, Espellete Aioli

\$78 per dozen

Land

Devilled Eggs

Dill, Pickled Mustard Seeds, Celery

\$66 per dozen

Porcini Dusted Spicy Petite Lamb Chops

Rosemary Salt

\$84 per dozen

Duck Rilette

Grilled Bread, Mostarda

\$78 per dozen

Smoked Chicken Salad

Almonds, Blue Cheese, Bibb Lettuce

\$72 per dozen

Pork Belly Skewers

Asian Slaw, Peanuts

\$78 per dozen

Short Rib Sliders

Tomato Relish, Frisee, Bay Aioli

\$84 per dozen

Seared Beef on Baguette

Onion Marmelade, Shaft's Blue Cheese

\$84 per dozen

Fried Chicken Sliders

Pepper Jelly, Watercress, Pickles

\$78 per dozen

Chicken Liver Mousse

Apple Butter, Brioche Toast

\$78 per dozen

Compressed Melon

Prosciutto Crumble, Mint

\$66 per dozen

Garden

Seasonal Mushroom Tart

Fromage Blanc, Smoked Bacon, Puff Pastry

\$66 per dozen

Caprese Skewers

Basil, Mozzarella, Cherry Tomatoes, Saba

\$66 per dozen

Forest Mushroom and Truffle Arancini

\$72 per dozen

Capponata Fillo Shells

Marinated Seasonal Vegetables

\$66 per dozen

Vegetable Chips

Hummus, Pickled Pearl Onions

\$66 per dozen

Seasonal Demitasse Soup Sips

\$66 per dozen

Celery Root Croquette

Celery and Dill Aioli

\$66 per dozen

Artichoke-Leek Confit on Crostini

Parmigiano-Reggiano

\$66 per dozen

Classic Gougère

\$66 per dozen

Reception Displays

minimum 20 Guests required for each

Local Artisan Cheeses

Housemade Baguette, Water Crackers, Seasonal Accompaniments
\$24 per person

Marinated Olives and Marcona Almonds

\$14 per person

Smoked Skuna Bay Salmon

Grilled Garden Vegetables, Green Goddess, Crispy Ciabatta
\$25 per person

California Oyster Bar

Selection of Local Oysters, Champagne Mignonette, Lemon Wedges, Cocktail Sauce
\$36 per person

Fruit de Mer

Selection of Local Oysters, Clams, Gulf White Prawns, Tuna Poke
Lemon Aioli, Champagne Mignonette, Cocktail Sauce
\$50 per person

Cruditè of Raw and Grilled Garden Vegetables

Roasted Garlic Hummus, Bleu Cheese, Green Goddess
\$20 per person

Sashimi

Ahi Tuna, Hamachi, Salmon
Assorted Garnish Board, Wakame Salad, Pickles, Wasabi, Soy Sauce
\$40 per person

Carneros Charcuterie Board

Selection of Cured and Dried Meats, Housemade Pickles
Whole Grain Mustard, Crostini
\$28 per person

Mediterranean Antipasto

Marinated Olives, Mushrooms, Artichokes
Grilled Garden Vegetables, Spicy Hummus, Red Pepper Purée,
White Bean Skordalia, Whole Roasted Garlic
Pan con Tomate, Poached Tuna with Tapenade, Bocquerones
Serrano Ham and Manchego Cheese on Toasted Baguette
Focaccia Bread, Rosemary Breadsticks, Toasted Pita
\$49 per person

Siberian Osetra Caviar (farmed)

Traditional Garniture of
Crispy Potatoes, Crème Fraîche, Soft Poached Egg, Pickled Shallots, Capers, Lemon
\$175 per ounce (accommodates 4 Guests)

- 17 -

January 2017

All items are subject to 20% Service Charge and 8% Sales Tax.
All items are subject to seasonal availability.

Carved Selections

each requires an attendant at \$175

The following carved items may also supplement any Breakfast, Lunch, or Dinner Buffet:

each item serves 20 guests, unless otherwise noted

Rosemary Brined Turkey Breast

Petite Sourdough Rolls, Caramelized Onion Relish, Dijonnaise

\$375

Roasted Skuna Bay Salmon

Dill Crème Fraîche

\$450

Seared Ahi Tuna

Ponzu, Wasabi Aioli

\$525

Whole Grain Mustard Crusted Rack of Lamb

Fine Herbs, Bread Crumbs

\$550

Prime Beef Tenderloin

Horseradish Cream, Bordelaise

(serves 15 guests)

\$650

Specialty Stations

minimum 20 Guests required for each

Each station may be a made-to-order station with an additional \$175 attendant fee.

The following stations may also supplement any Lunch or Dinner Buffet:

Risotto Station

(select two of the following)

Lobster, Braised Fennel, Parmesan, St. Helena Lemon Oil

Short Rib, Forest Mushrooms, Fines Herbs, Vella Dry Jack

Seasonal Vegetables, Arugula, Parmesan

\$42 per person

Pasta Station

(select two of the following)

White Gulf Prawns, Housemade Buccatini, Basil Pesto, Tomatoes, Local Olive Oil

Pork Sugo, Housemade Rigatoni, Chili Flake, Pecorino

Seasonal Vegetables, Housemade Cavatelli, Fine Herbs, Toasted Bread Crumbs

\$38 per person

Caja China Whole Roasted Pig

(minimum 35 persons)

Kansas City BBQ Sauce, Carolina Mustard Sauce, Alabama White BBQ Sauce

Housemade Pickles, Slaw, Parker House Rolls

\$45 per person

- 18 -

January 2017

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All items are subject to seasonal availability.