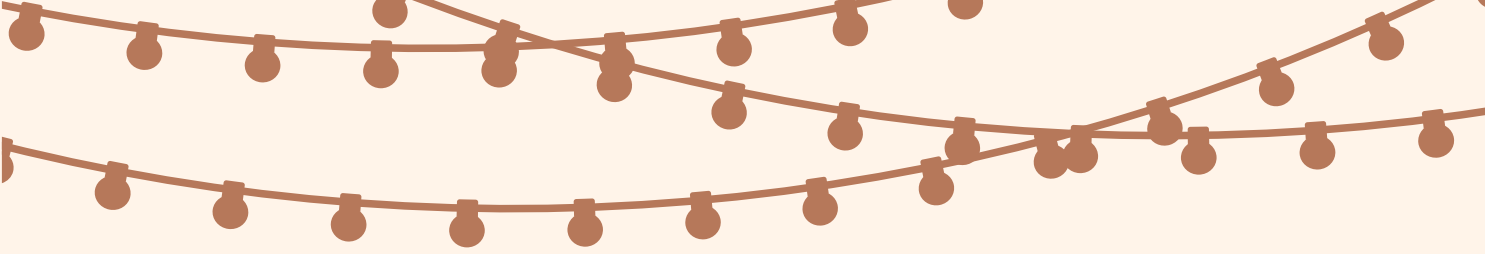


# TRE POSTI



C.M.ELLE STUDIOS

# WEDDINGS



Congratulations on your engagement and thank you for your interest in our property for your upcoming celebration – we're delighted to be considered.

Nestled in the heart of wine country, St. Helena's Tre Posti is premiere Napa Valley special event space, designed to offer couples a true wine country wedding experience.

A vineyard ceremony sets the stage for an unforgettable evening al fresco, followed by an exceptional meal and dancing under the stars – indoors or out.

Each of our five event spaces – the Garden Grove, the Vineyard, the Vignetto, the Courtyard and The Harvest Room – presents a series of options for intimate gatherings or grand affairs.

Our culinary team – lead by acclaimed Chef Nash Cognetti – has designed menus that represent a fusion of authentic Italian fare and Napa Valley cuisine, featuring fresh, local ingredients. Tre Posti's sommelier has selected a variety of wines to enhance your dining experience.

If you'd like more information or a customized proposal, please let us know.

Amy Ahnfeldt  
**Wedding & Events Manager**  
(707) 963-7600  
[amy@treposti.com](mailto:amy@treposti.com)

PS – Don't forget to follow us on social media

**Facebook:** Tre Posti Events & Catering  
**Instagram:** [treposti\\_events](#)  
**Twitter:** [@TrePosti\\_Events](#)

# VENUES



Vineyard



Vignetto



Garden Grove



Courtyard



Harvest Room

# VENUE PRICING

## MAY THRU OCTOBER

### EVENING WEDDINGS

*5:00 pm – 11:00 pm or 6:00 pm – 12:00 am*

**Saturday and Holiday Weekend Sundays:** Site Fee: \$ 9,500 ++ | Food & Beverage Minimum: \$ 17,500 ++

**Friday:** Site Fee: \$ 7,500 ++ | Food & Beverage Minimum: \$ 15,000 ++

**Sunday (Non-Holiday Weekend):** Site Fee: \$ 5,500 ++ | Food & Beverage Minimum: \$ 12,500 ++

**Monday through Thursday:** Site Fee: \$ 3,500 ++ | Food & Beverage Minimum: \$ 7,500 ++

**Inclusions:** exclusive use of the property for six hours, tables, chairs, standard white or ivory linen, standard white or ivory napkins, plate ware, glassware, flatware + personalized printed menus (items included for up to 150 guests – there is a \$ 10 per person charge for items over 150 guests)



## NOVEMBER, MARCH & APRIL

### EVENING WEDDINGS

*3:00 pm – 9:00 pm or 4:00 pm – 10:00 pm (can go later with dancing indoors)*

**Friday, Saturday and Holiday Weekend Sundays:** Site Fee: \$ 5,500 ++ | Food & Beverage Minimum: \$ 10,000 ++

**Sunday (Non-Holiday Weekend):** Site Fee: \$ 3,500 | Food & Beverage Minimum: \$ 7,500 ++

**Monday through Thursday:** Site Fee: \$ 2,500 ++ | Food & Beverage Minimum: \$ 5,000 ++

**Inclusions:** exclusive use of the property for six hours, tables, chairs, standard white or ivory linen, standard white or ivory napkins, plate ware, glassware, flatware + personalized printed menus (items included for up to 150 guests – there is a \$ 10 per person charge for items over 150 guests)



## DECEMBER, JANUARY & FEBRUARY

### EVENING WEDDINGS

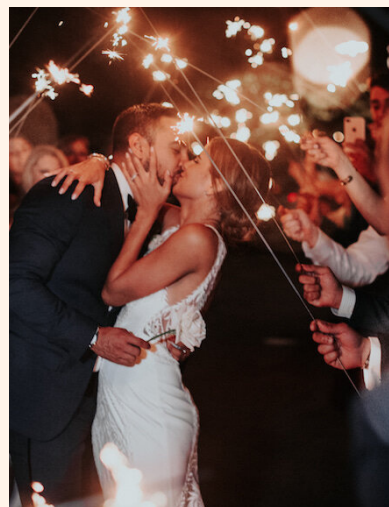
*3:00 pm – 8:00 pm or 4:00 pm – 9:00 pm (125 guests or less)*

**Friday, Saturday and Holiday Dates:** Site Fee: \$ 2,500 ++ | Food & Beverage Minimum: \$ 5,000 ++

**Sunday through Thursday (Non-Holiday Dates):** Site Fee: \$ 1,500 ++ | Food & Beverage Minimum: \$ 3,500 ++

**Inclusions:** exclusive use of the property for five hours, tables, chairs, standard white or ivory linen, standard white or ivory napkins, plate ware, glassware, flatware + personalized printed menus

Prices do not include service charge (21%) or tax (currently 8.25% but subject to change).



# RECEPTION MENU

## TRAY PASSED HORS D'OEUVRES

Chilled Sweet Corn Soup Shooter | toasted hazelnuts, chives (v) (Jul – Oct)

Chilled Tomato Gazpacho | micro greens, basil oil (df, gf, v, vg) (Jun – Oct)

Crispy Risotto Arancini | san marzano tomato sauce (v)

Goat Cheese Tart | green apples, walnuts (v)

Tomato and Mozzarella Skewers | basil, extra virgin olive oil (v, gf)

Warm Eggplant Caponata | capers, tomatoes, garlic bruschetta (v, vg)

Wild Mushroom Crostini | truffle oil, parmesan (v)

\$ 3.5 per piece

Ahi Tuna Tartar | cucumber, avocado, garden chives (df, gf)

Chicken and Sun-Dried Tomato Sausages | creamy mustard sauce (df, gf)

Crispy Crab Cakes | calabrian chile aioli (df)

Crispy Parmesan Breadsticks | prosciutto, arugula (df)

Fava Bean and Ricotta Crostini | summer truffle (Mar – Jun)

Pancetta Wrapped Prawns | basil vinaigrette (df, gf)

Pork and Ricotta Meatballs | spicy tomato sauce

Prosciutto Wrapped Heirloom Melon | aged balsamic (df, gf) (Aug – Oct)

Smoked Scottish Salmon | potato crisp, crème fraiche (gf)

Smoked Trout Rillettes | sauce gribiche, caviar

Vietnamese Style Jicama Rolls | seasonal vegetables, sweet chile sauce (df, gf, v, vg)

\$ 4 per piece

### BBQ Beef Empanada

Chopped Smoked Brisket “Sloppy Joe” Sliders | parker house rolls

Duck Confit Tostadas | crispy tostada, radish salsa (gf)

Grilled Beef Filet on Parmesan Crisp | shaved horseradish, truffle oil (gf)

Halibut Ceviche | thinly sliced tortilla chips (df, gf)

Maine Lobster Cones | mango, avocado, lime aioli, sterling caviar (df)

Mini Beef Wellington | mushroom duxelle, puff pastry

Short Rib Sliders | braised beef short rib, slider bun

\$ 4.5 per piece



Prices do not include service charge (21%)  
or tax (currently 8.25% but subject to change).



OOH LA LA WEDDINGS & EVENTS  
KRISTINE HERMAN PHOTOGRAPHY

# RECEPTION MENU

## STATIONS

Service for One Hour

**Antipasti Station** | artisan local and italian cheeses, house cured meats, fresh fruit, candied nuts, cerignola olives, toasted crostini and breadsticks - \$ 15 per person

**Cheese Fondue Station** | assorted cheeses, roasted broccoli, baguette bites, carrot sticks, soft pretzel bites, sausage bites, apple bites, cherry tomatoes, garlic croutons - \$ 15 per person

**Cheese Station** | artisan local and italian cheeses, fresh fruit, candied nuts, bread sticks - \$ 8 per person

**Cubano Station** | traditional cubanos pressed to order - \$ 10 per person plus \$ 150 Chef Fee

**French Fry Bar** | truffle oil, parmesan cheese, assorted seasonings, sauces and toppings - \$ 8 per person

**Kebab Station** | lemon herb marinated chicken, creekstone farms' new york steak, roasted garlic and balsamic, marinated vegetables, chef's specialty sauces - \$ 25 per person

**Live Mozzarella Station** | hand pulled fresh mozzarella "al minuto", toasted crostini and napa valley olive oil  
\$ 10 per person per hour plus \$ 150 Chef Fee

**Live Pasta Station** | fusilli alla primavera, wild mushroom ravioli, rigatoni carbonara, rigatoni bolognese, spinach ravioli  
\$ 18 per person (one choice) or \$ 23 per person (two choices) plus \$ 150 Chef Fee

**Mashed Potato Bar** | buttermilk whipped yukon gold and purple potatoes, sour cream, chives, bacon bits, cheddar cheese, crispy fried onions, gravy, butter, sea salt, cracked pepper - \$ 15 per person

**Oyster Station** | hog island oysters on the half shell, champagne mignonette, house made cocktail sauce, chile hot sauce - \$ 12 per person

**Paella Station** | bomba rice, spanish chorizo, chicken, manilla clams, gulf prawns, spring peas, red bell peppers, saffron, pimento - \$ 20 per person plus \$ 150 Chef Fee

**Pizza Station** | assorted seasonal pizzas from the wood burning oven - \$ 15 per person

**Poke Station** | hawaiian ahi, grilled tofu, salmon, filet mignon, sticky rice, sesame- soy sauce - \$ 25 per person

**Seafood Station** | hog island oysters and jumbo prawns with classic accompaniments - Market Price

**Slider Station** | overnight slow roasted BBQ pulled pork, grilled achiote rubbed chicken, slaw, silver dollar slider buns, BBQ Sauces: alabama white, carolina gold, kansas red - \$ 15 per person

**Street Taco Station** | fresh corn tortillas, "carne asada" marinated kobe beef flank steak, "pollo asado" grilled and marinated organic chicken, asado vegetables, salsa bar, traditional toppings - \$ 25 per person

**Sushi Station** - \$ 20 per person

spicy tuna rolls: hawaiian ahi tuna, fresh wasabi, daikon sprouts

california rolls: avocado, local Dungeness crab, cucumber, micro radish

teriyaki salmon rolls: lightly smoked teriyaki glazed salmon, furikake spice, wasabi tobiko

Prices do not include service charge (21%) or tax (currently 8.25% but subject to change).



# RECEPTION MENU

## SWEET STATIONS

Service for One Hour

**Dessert Station** - \$15 per person

Choose Two - chocolate dipped strawberries (Apr – Oct), butterscotch panna cotta cups, ricotta cheesecake bites, strawberry shortcake (Apr – Oct), chocolate cupcakes bites, flourless chocolate cake bites, fruit crostatas

Choose One - french macaroons, coconut macaroons, assorted cookies and biscotti

Freshly brewed coffee and assorted herbal tea

**Chocolate Fountain Station** | strawberries, coconut macaroon bites, pound cake, pineapple, marshmallows, graham crackers, bananas, cherries, brownie bites - \$ 15 per person

**Gelato Bar** | vanilla, chocolate and strawberry gelato, assorted toppings and sauces - \$ 12 per person

**S'mores Station** | graham crackers, milk chocolate chunks, marshmallows - \$ 10 per person



Prices do not include service charge (21%)  
or tax (currently 8.25% but subject to change).



## ROQUE EVENTS



## TONIE CHRISTINE PHOTOGRAPHY



# DINNER MENU

## PLATED

### Salad Options – Select One

- Arugula and Frisee Salad** | fennel, apricots, toasted pistachios, humboldt fog cheese (gf, v)  
**Classic Caesar Salad** | chopped baby hearts of romaine, garlic croutons, parmigiano-reggiano  
**Heirloom Tomato Caprese** | garden basil, house made mozzarella, napa valley olive oil, aged balsamic (gf, v) (Jul – Oct)  
**Lacinato Kale and Farro Salad** | shaved fennel, cranberries, goat cheese, meyer lemon-garlic citronette (gf, v)  
**Little Gems “Wedge” Salad** | avocado, tomato conserva, point reyes blue, crispy bacon (gf)  
**Living Butter Lettuces** | sliced apples, walnuts, midnight moon, champagne vinaigrette (gf, v)  
**Mixed Greens** | pears, candied walnuts, blue cheese crumbles, red wine vinaigrette (v) (Nov – Mar)  
**Organic Baby Lettuces** | baby strawberries, hazelnuts, goat cheese crostini, balsamic vinaigrette (gf, v) (Apr – Oct)

### Entrée Options – Select One

- |  |                  |
|--|------------------|
| <b>Braised Beef Short Ribs</b>   three cheese creamy polenta, roasted broccolini, natural jus  | \$ 55 per person |
| <b>Crispy Liberty Farms’ Duck Leg Confit</b>   morel mushroom and spring pea risotto, mascarpone cheese, cavedoni aged balsamic                | \$ 53 per person |
| <b>Fennel and Rosemary Spiced Pork Tenderloin</b>   creamed sweet corn with bacon, buttered marble potatoes, arugula                           | \$ 47 per person |
| <b>Grilled Creekstone Farms’ Filet Mignon</b>   roasted garlic potato puree, california asparagus *, sauce bordelaise                          | \$ 58 per person |
| <b>Grilled Sonoma Chicken Breast</b>   buttermilk potatoes, broccolini, wild mushroom-marsala sauce  | \$ 47 per person |
| <b>Grilled Wild Salmon</b>   wild rice with currants and pine nuts, haricot vert, creamy garlic sauce  | \$ 50 per person |
| <b>Pan Roasted Seasonal Fish</b>   whipped potatoes, sausalito watercress salad, lemon-caper-white wine sauce                                  | \$ 50 per person |
| <b>Sesame Crusted Diver Scallop</b>   spring pea and baby carrot salad, cauliflower mousseline, thai yellow curry sauce                        | \$ 50 per person |
| <b>Slow Cooked Pozzi Ranch Lamb Shank “Osso Bucco”</b>   italian butter bean and baby vegetable ragu, burnt orange and crispy garlic gremolata | \$ 55 per person |

### Dessert Course

Wedding Cake provided by Client  
Freshly Brewed Coffee and Assorted Herbal Tea

Prices include one salad, bread service, one entrée selection, cake cutting, and coffee service.  
Vegetarian option is always included.

If you wish to offer a choice of two entrees, there is a \$ 10 per person charge added to the higher-priced item.

We require you provide final entrée counts 7 days prior to the event date,  
and provide place cards denoting each guest’s entrée selection.

Prices do not include service charge (21%) or tax (currently 8.25% but subject to change).

# DINNER MENU

## ADDITIONAL OPTIONAL COURSES

### Family Style Antipasti

\$ 15 per person

artisan local and italian cheeses, house cured meats, fresh fruit, candied nuts, cerignola olives, toasted crostini and breadsticks

### Soup

\$ 9 per person

**Acorn Squash Veloute** | pomegranate, sage, black trumpet mushrooms, walnut oil

**Porcini Mushroom and Chestnut Soup** | toasted hazelnuts, white truffle oil

**Roasted Butternut Squash Soup** | caramelized butternut squash, toasted hazelnuts, pumpkin seed oil, chives

**Split Pea and Ham Soup** | spring peas, house made calabrian bacon smoked with cabernet staves, parmigiano broth

**Spring Asparagus Veloute** | crispy prosciutto, chives, meyer lemon crème fraiche

**Wild Mushroom Soup** | gruyere crouton, black truffle oil

### House Made Pasta

\$ 15 per person

**Rigatoni Bolognese** | slow cooked pork and tomato ragu, parmesan

**Wild Mushroom Ravioli** | toasted sage- brown butter sauce, aged parmigiano-reggiano

**Fusilli alla Primavera** | fresh local vegetables, roasted garlic, extra virgin olive oil

**Ricotta Cheese Ravioli** | asparagus tips, spring peas, meyer lemon- brown butter sauce, parmesan

**Rigatoni alla Carbonara** | guanciale bacon, onions, organic eggscracked pepper, parmesan

**Spinach Ravioli** | fresh ricotta cheese, san marzano tomato arrabbiata sauce



Prices do not include service charge (21%)  
or tax (currently 8.25% but subject to change).



BOUTIQUE EVENTS  
CAITLIN O'REILLY PHOTOGRAPHY



# DINNER MENU

## BUFFET OR FAMILY STYLE

### Salad Options – Select Two

**Arugula and Frisee Salad** | fennel, apricots, toasted pistachios, humboldt fog cheese (gf, v)  
**Classic Caesar Salad** | chopped baby hearts of romaine, garlic croutons, parmigiano-reggiano  
**Heirloom Tomato Caprese** | garden basil, house made mozzarella, napa valley olive oil, aged balsamic (gf, v) (Jul – Oct)  
**Lacinato Kale and Farro Salad** | shaved fennel, cranberries, goat cheese, meyer lemon-garlic citronette (gf, v)  
**Little Gems “Wedge” Salad** | avocado, tomato conserva, point reyes blue, crispy bacon (gf)  
**Living Butter Lettuces** | sliced apples, walnuts, midnight moon, champagne vinaigrette (gf, v)  
**Mixed Greens** | pears, candied walnuts, blue cheese crumbles, red wine vinaigrette (v) (Nov – Mar)  
**Organic Baby Lettuces** | baby strawberries, hazelnuts, goat cheese crostini, balsamic vinaigrette (gf, v) (Apr – Oct)

### Entrée Options – Select Two

**BBQ Spiced Pork Tenderloin** | dijon mustard sauce (df, gf)  
**“Beyond” Sausages** | summer squash caponata (df, gf, v, vg)  
**Crispy Chicken Thighs** | bacon and wild mushroom jus (df, gf)  
**Grilled Chicken Breast** | roasted garlic- meyer lemon- thyme vinaigrette (df, gf)  
**Grilled Filet Mignon** | horseradish cream sauce (gf) (additional \$10 per person)  
**Pan Roasted Gulf Flounder** | caper and black olive chimichurri (df, gf)  
**Sliced New York Steak** | red wine roasted cippolini onion jam (df, gf)  
**Wild King Salmon** | sunburst tomato, sweet corn succotash (df)

### Sides – Select Two

**Cast Iron Roasted Baby Marble Potatoes** | parsley, roasted garlic (df, gf, v, vg)  
**Farro and Wild Rice Salad** | spring peas, arugula, baby carrots, shallots, sesame seed- coconut gremolata (df, v, vg)  
**Gluten Free Red Lentil Penne Pasta** | kale pesto, sunburst tomato, sonoma goat cheese (gf, v)  
**Marinated Garbanzos** | asparagus, radishes, cucumbers, feta, herb rose vinaigrette (gf, v)  
**Simply Roasted Seasonal Vegetables** | sea salt, napa valley olive oil (df, gf, v, vg)  
**Toasted Israeli Couscous** | snow peas, scallions, grilled peppers, meyer lemon (df, v, vg)  
**Whole Wheat Penne Pasta** | roasted eggplant caponata (df, v, vg)

### Dessert Course

Wedding Cake provided by Client  
Freshly Brewed Coffee and Assorted Herbal Tea  
\$ 60 per person

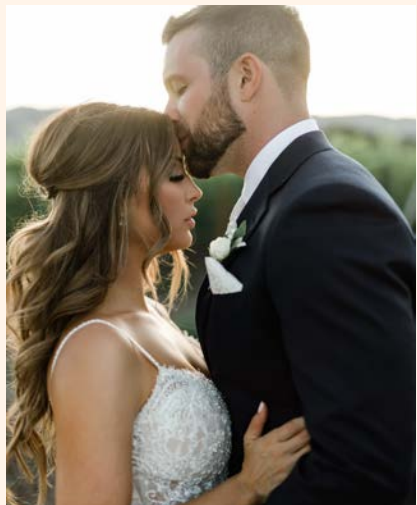
Price include two salads, bread service, two entrée selections, two sides, cake cutting and coffee service.  
Vegetarian option is always included.



LA GRANDE FETE



C.M.ELLE STUDIOS



# BREAKFAST + SNACK MENU

## Continental Breakfast

Organic seasonal berries and fruit Assorted pastries and scones  
Fresh squeezed orange juice  
Freshly brewed coffee and assorted herbal teas  
\$ 20 per person

## Deluxe Continental Breakfast

Organic seasonal berries and fruit  
Assorted pastries and scones  
Yogurt and granola Fresh squeezed orange juice  
Freshly brewed coffee and assorted herbal teas  
\$ 25 per person



Hard Boiled Eggs - \$ 1.50 each

Fruit Skewers | yogurt dip - \$ 42 per dozen

Granola Bars - \$ 3 each

Make Your Own Trail Mix | crumbled granola, almonds, peanuts, shaved toasted coconut,  
dried cranberries, apricots, raisins, M&M's and pretzels - \$ 10 per person

Popcorn | chef's seasonings - \$ 5 per person

Tea Sandwiches - \$ 48 per dozen

House Made Hummus | pita wedges - \$ 5 per person

Vegetable Crudite | creamy ranch dip and french onion dip - \$ 5 per person

Blue Corn Chips | house made guacamole and salsa - \$ 8 per person

House Made Potato Chips | chef's selection assorted dips - \$ 8 per person

Mixed Nuts - \$ 5 per person

Soft Pretzels | napa valley mustard - \$ 36 per dozen



CHRISTINE ELYSE



SCOTT & DANA PHOTOGRAPHY

# BEVERAGE MENU

## HOSTED BAR

**Premium Brand Cocktails\*** | Grey Goose Vodka, Patron Silver Tequila, Barbary Coast Rum, Makers Mark Bourbon, Dalmore Scotch, Hendricks Gin, Remy 1738 Brandy \$ 13 per drink

**Call Brand Cocktails\*** | Tito's Vodka, Herradura Silver Tequila, Bacardi Light Rum, Buffalo Trace Bourbon, Johnny Walker Black Scotch, Bombay Gin, Courvoisier VS Brandy \$ 11 per drink

**Well Brand Cocktails\*** | New Amsterdam Vodka, El Jimador Silver Tequila, Conch Republic Rum, Evan Williams Bourbon, Johnny Walker Red Scotch, Burnett's Gin, Casa Madrone Brandy \$ 8 per drink

Imported and Domestic Bottled Beer \$ 7 per bottle  
Bud Light, Corona, Stella Artois, Firestone 805, Deschutes IPA

Ferrarelle Sparkling Water \$ 7 large / \$ 4 small  
Tre Posti Bottled Water \$ 4 each  
Coke, Diet Coke, Sprite and Iced Tea \$ 4 each

## NO HOST CASH BAR

Includes service charge and tax

**Premium Brand Cocktails\*** | Grey Goose Vodka, Patron Silver Tequila, Barbary Coast Rum, Makers Mark Bourbon, Dalmore Scotch, Hendricks Gin, Remy 1738 Brandy \$ 17 per drink

**Call Brand Cocktails\*** | Tito's Vodka, Herradura Silver Tequila, Bacardi Light Rum, Buffalo Trace Bourbon, Johnny Walker Black Scotch, Bombay Gin, Courvoisier VS Brandy \$ 14 per drink

**Well Brand Cocktails\*** | New Amsterdam Vodka, El Jimador Silver Tequila, Conch Republic Rum, Evan Williams Bourbon, Johnny Walker Red Scotch, Burnett's Gin, Casa Madrone Brandy \$ 10 per drink

Imported and Domestic Bottled Beer \$ 9 per bottle  
Bud Light, Corona, Stella Artois, Firestone 805, Deschutes IPA

Ferrarelle Sparkling Water \$ 9 large / \$ 4 small  
Tre Posti Bottled Water \$ 5 each  
Coke, Diet Coke, Sprite and Iced Tea \$ 5 each

Bartender fee is \$ 250 per 100 guests for hosted bar and per 50 guests for cash bar

\* Bartender required

# BEVERAGE MENU

## MOCKTAILS - \$ 8 each

**Cucumber Mint Collins Mocktail** | lemon juice, sliced cucumbers, club soda, mint sprig

**Strawberry Basil Mocktail** | strawberries, cane sugar, lemon juice, fresh basil, sparkling water

**Grapefruit Paloma Mocktail** | grapefruit, club soda, lemon juice, grapefruit wedge

**Prickly Pear Mocktail** | prickly pear, lime juice, club soda, mint leaf

**Sparkling Blood Orange Mocktail** | blood orange, honey, vanilla extract, lime sparkling water

## DRAFT BEER SELECTIONS

Budweiser, 1/2b or 1/6b	\$ 550 / \$ 200
Bud Light, 1/2b or 1/6b	\$ 550 / \$ 200
Coors, 1/2b or 1/4b	\$ 550 / \$ 275
Coors Light, 1/2b or 1/4b	\$ 550 / \$ 275
Anchor Steam, Lager, 1/6b	\$ 550 / \$ 200
Blue Moon, Belgian White, 1/2b or 1/6b	\$ 550 / \$ 200
Lagunitas, IPA, 1/2b or 1/4b	\$ 550 / \$ 275
Kona Longboard, Lager, 1/2b or 1/6b	\$ 550 / \$ 200
Stella Artois, Pilsner, 1/2b or 1/6b	\$ 550 / \$ 200
Sierra Nevada, Pale Ale, 1/2b or 1/6b	\$ 550 / \$ 200
Corona, Pale Lager, 1/2b or 1/4b	\$ 550 / \$ 275
Deschutes Mirror Pond, Pale Ale, 1/2b or 1/6b	\$ 550 / \$ 200
Lost Coast Great White, Wheat, 1/2b or 1/6b	\$ 550 / \$ 200
Pabst, Blue Ribbon, 1/2b	\$ 550

1/2 Barrel = 165 twelve ounce pours

1/4 Barrel = 82 twelve ounce pours

1/6 Barrel = 55 twelve ounce pours



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# WINE LIST

## SPARKLING

La Marca, Prosecco, California	\$ 32
Codorniu Anna, Brut Rose, California	\$ 34
Domaine Chandon, Blanc de Noir, California	\$ 45
Mumm, Brut Rose, California	\$ 57
Domaine Carneros, Brut, Napa Valley	\$ 60
Schramsberg, Blanc de Blanc, North Coast	\$ 78
Domaine Chandon, 'Etoile', Brut, California	\$ 93
J Vineyards Brut Rose, Russian River	\$ 100
Frank Family, Blanc de Blanc, Carneros	\$ 125
Louis Roederer, Brut, Champagne France	\$ 200

## SAUVIGNON BLANC

William Hill, Sauvignon Blanc, North Coast	\$ 32
Hall, Sauvignon Blanc, Napa Valley	\$ 45
Whitehall Lane, Sauvignon Blanc, Napa Valley	\$ 45
Merryvale, 'Starmont', Sauvignon Blanc, Napa Valley	\$ 44
Flora Springs, Sauvignon Blanc, Napa Valley	\$ 75
Lail, 'Blueprint', Sauvignon Blanc, Napa Valley	\$ 95
Kelham, Sauvignon Blanc, Napa Valley	\$ 115
Gargiulo, Sauvignon Blanc, Napa Valley	\$ 195

## CHARDONNAY

Smoke Tree, Chardonnay, California	\$ 28
Storypoint, Chardonnay, California	\$ 28
William Hill, Chardonnay, Central Coast	\$ 29
Hahn, Chardonnay, California	\$ 30
Rickshaw, Chardonnay, California	\$ 32
J Lohr, 'Riverstone' Chardonnay, Central Coast	\$ 38
Merryvale, 'Starmont', Chardonnay, Napa Valley	\$ 42
Charles Krug, Chardonnay, Carneros	\$ 54
Orin Swift, 'Mannequin', Chardonnay, Napa Valley	\$ 68
Flora Springs, 'Family Select', Chardonnay, Napa Valley	\$ 75
Frank Family, Chardonnay, Napa Valley	\$ 77
William Hill, 'Bench Blend', Chardonnay, Napa Valley	\$ 78
Rombauer, Chardonnay, Napa Valley	\$ 80
Kelham, Chardonnay, Napa Valley	\$ 125
El Molino, Chardonnay, Napa Valley	\$ 140
Hyde de Villaine, Chardonnay, Napa Valley	\$ 168

## OTHER WHITE WINES

Smoke Tree, Rose, California	\$ 28
J Vineyards, Pinot Gris, California	\$ 33
Hogwash, Rose of Grenache, California	\$ 37
La Pitchoune, Vin Gris of Pinot Noir, Sonoma Coast	\$ 48
Clif Family, Gewurtztraminer, Anderson Valley	\$ 70

## PINOT NOIR

Canyon Road, Pinot Noir, California	\$ 28
Ventana, Pinot Noir, California	\$ 30
William Hill, Pinot Noir, North Coast	\$ 37
J Vineyards, Pinot Noir, California	\$ 40
Artesa, Pinot Noir, Carneros	\$ 50
MacMurray Ranch, Pinot Noir, Russian River Valley	\$ 52
Charles Krug, Pinot Noir, Carneros	\$ 73
Etude, Pinot Noir, Russian River	\$ 75
FEL by Cliff Lede, Pinot Noir, Napa Valley	\$ 95
El Molino Pinot Noir, Napa Valley	\$ 150

## MERLOT

William Hill, Merlot, North Coast	\$ 30
Markham, Merlot, Napa Valley	\$ 54
Whitehall Lane, Merlot, Napa	\$ 56
Flora Springs, Merlot, Napa Valley	\$ 67
Pride Mountain, Merlot, Napa Valley	\$ 135
Kelham, Merlot, Napa Valley	\$ 140

## ZINFANDEL

Oak Ridge, 'OZV', Zinfandel, California	\$ 36
Elements, Zinfandel, California	\$ 45
Turley, Zinfandel, California	\$ 52
Rombauer, Zinfandel, California	\$ 68
Frogs Leap, Zinfandel, Napa Valley	\$ 72
Clif Family, 'Gary's Improv', Zinfandel, Howell Mtn.	\$ 93
Outpost, Zinfandel, Napa Valley	\$ 117
Louis Martini, 'Gnarley Vine', Zinfandel, Napa Valley	\$ 118
Charter Oak, 'Monte Rosso', Zinfandel, Napa Valley	\$ 135

Prices do not include service charge (21%) or tax (currently 8.25% but subject to change).

Limited to (4) Wine and (1) Sparkling Selection

# WINE LIST

## OTHER RED WINES

Hayes Valley, Red Blend, California	\$ 28
Pavi, 'Dolcetto', Napa Valley	\$ 35
Whitehall Lane, 'Tre Leoni', Red Blend, Napa Valley	\$ 50
Orin Swift, 'Abstract', Red Blend, Napa Valley	\$ 80
Gargiulo, 'Aprile', Sangiovese, Napa Valley	\$ 116
Hyde de Villaine 'Belle Cousine', Red Blend, Napa Valley	\$ 188
Flora Springs 'Trilogy', Red Blend, Napa Valley	\$ 205
Nine Suns, Red Wine, Prichard Hill, Napa Valley	\$ 500

## CABERNET SAUVIGNON

Hayes Valley, Cabernet Sauvignon, California	\$ 28
Storypoint, Cabernet Sauvignon, California	\$ 30
Hahn, Cabernet Sauvignon, California	\$ 32
William Hill, Cabernet Sauvignon, Central Coast	\$ 34
Rickshaw, Cabernet Sauvignon, California	\$ 36
75 Wine Co., Cabernet Sauvignon, California	\$ 40
J Lohr, 'Seven Oaks', Cabernet Sauvignon, Paso Robles	\$ 47
Black Stallion, Cabernet Sauvignon, California	\$ 65
Louis Martini, Cabernet Sauvignon, Alexander Valley	\$ 70
Fisticuffs, Cabernet Sauvignon, Napa Valley	\$ 82
Flora Springs, Cabernet Sauvignon, Napa Valley	\$ 90
Charles Krug, Cabernet Sauvignon, Napa Valley	\$ 95
Orin Swift, 'Palermo', Cabernet Sauvignon, Napa Valley	\$ 100
Rombauer, Cabernet Sauvignon, Napa Valley	\$ 125
Pride Mountain, Cabernet Sauvignon, Napa Valley	\$ 157
Kelham, Cabernet Sauvignon, Napa Valley	\$ 175
Cliff Lede, Cabernet Sauvignon, Napa Valley	\$ 185
Gargiulo, 'Money Ranch Road', Cabernet Sauvignon, Napa Valley	\$ 200

## WINES BY THE KEG (26btl)

Oak Ridge, 'OZV', Zinfandel, California	\$ 670
Storypoint, Chardonnay, California	\$ 710
William Hill, Cabernet Sauvignon, Central Coast	\$ 770
Rickshaw, Chardonnay, California	\$ 780
Rickshaw, Cabernet Sauvignon, California	\$ 780
MacMurray Ranch, Pinot Noir, Russian River Valley	\$ 850
Hogwash, Rose of Grenache, California	\$ 885
75 Wine Co., Cabernet Sauvignon, California	\$ 1085
Fisticuffs, Cabernet Sauvignon, Napa Valley	\$ 1170

Prices do not include service charge (21%) or tax (currently 8.25% but subject to change).  
Limited to (4) Wine and (1) Sparkling Selection



TAYLOR MCCUTCHEN PHOTOGRAPHY  
ROQUE EVENTS



# FAQ's + FACTS

**Can we play music in the Garden Grove, Vineyard, and the Courtyard?** Yes. All events in these areas must conclude by 10 pm because of the noise ordinance. If you wish to use our indoor space, you're welcome to stay later.

**Can we bring in our own beer and liquor?** No, but you may bring in your own wine. A \$ 25 corkage fee per bottle applies. We will provide the beer and liquor.

**Are outside caterers allowed?** No. All menu selections and food items are provided by the Tre Posti Culinary Team. We do allow outside cake or desserts by a licensed vendor for a fee. Advanced notice is required.

**Are we required to use your preferred vendors?** No, but we highly recommend that you do as they are familiar with our property and policies.

**Can you assist with rentals should we wish to order upgraded linens, table settings, etc.?** Absolutely! In fact, it's better if you include us in the process since we know our menus and venue better than anyone.

**What do you do for children's meals?** We offer chicken strips with fries or pasta that the kids are able to order onsite for \$ 25.00 per child (12 and under). Also, we have a limited number of booster or high chairs available, so please communicate any requirements you may have as soon as possible.

**How do you handle dietary restrictions?** Our Chef is happy to accommodate dietary restrictions if given to us within 14 days of your event.

**What do we do if it rains?** The Harvest Room is our provided indoor space in the chance of inclement weather. This location can accommodate 150 guests or less for a seated dinner and dancing. If your party size is greater, it would be necessary to either, order a tent or relocate to another venue. Of course, we'll use our resources to assist in finding another venue, and our catering services will provide the same dining experience for your guests off-site. This would require additional charges depending upon the venue or tent size needed.

**Do you require a wedding coordinator?** Yes, we do require a professional "day of" coordinator to ensure the smooth running of your wedding celebration.

**Do you allow sparklers?** Yes, there is a \$ 150 clean up fee. The sparkler send off must take place in our parking lot just outside the building.

**Do you allow confetti and/or rose petals?** We do not allow confetti onsite. We do allow "real" rose petals only. We do not allow synthetic or silk petals. There is a \$ 150 clean up fee.

**Can you move furniture or arbors to a second location during our event?** Yes, however, there is a \$ 150 fee for our team to relocate any lounge furniture or arbors. There is a \$ 500 fee for our team to move chairs to a second location. Please alert us well in advance – prior notice and approval from our team are required.

**Do you include a menu tasting?** For booked clients, we include one complimentary menu tasting for up to four guests. If you would like to taste prior to signing, the menu tasting fee is \$ 125 per person. Please inquire for details.

**Do you include a rehearsal run-thru?** We include one (1) hour for a rehearsal run thru scheduled the morning prior to your event date.