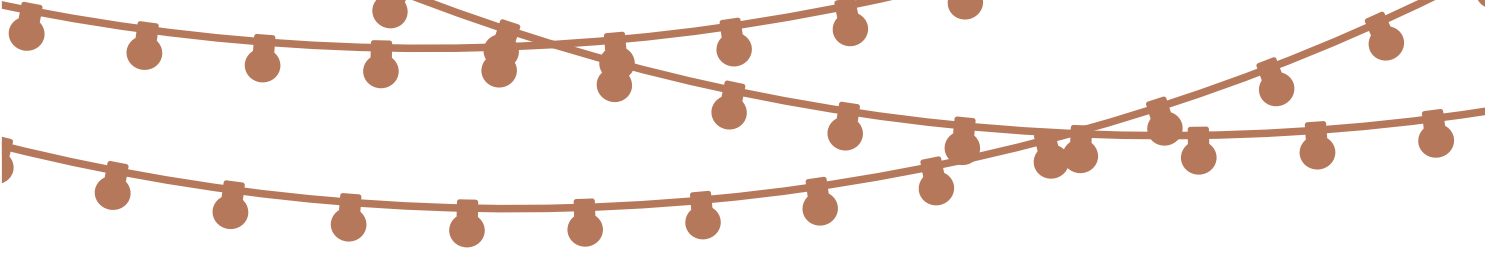


# TRE POSTI



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 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](#)

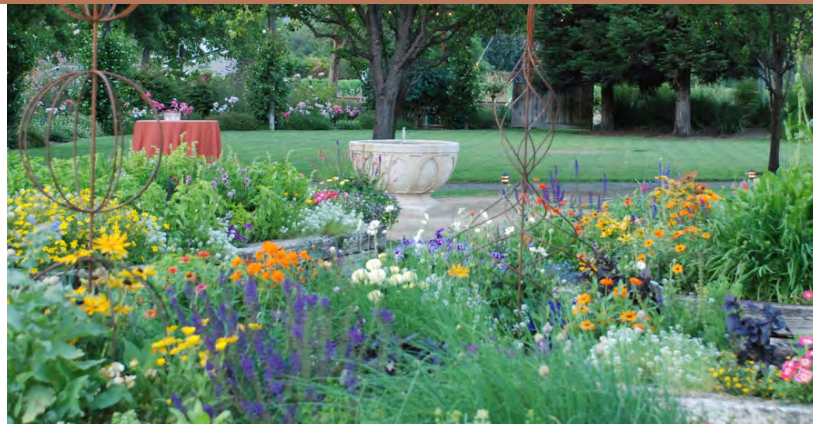
**Twitter:** [@TrePosti\\_Events](#)



# VENUES



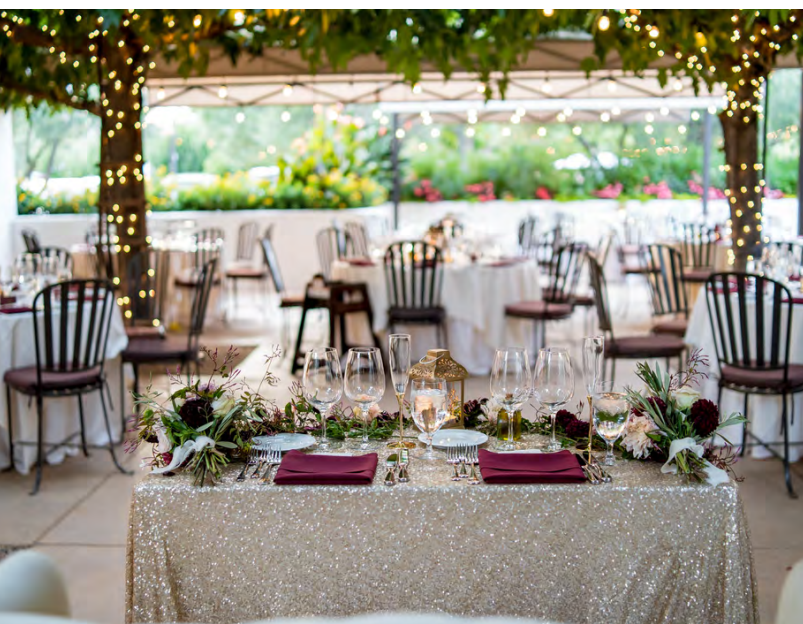
Vineyard



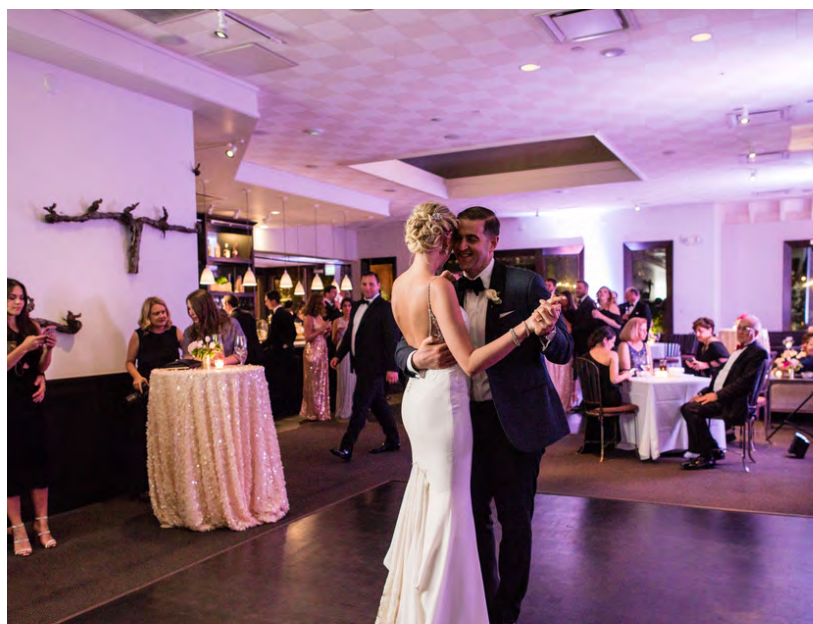
Vignetto



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 ++

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

**Sundays (Non-Holiday Weekend):** Site Fee: \$ 6,000 ++ | Food & Beverage Minimum: \$ 12,500 ++

**Monday through Thursday:** Site Fee: \$ 4,500 ++ | 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: \$ 6,500 ++ | Food & Beverage Minimum: \$ 10,000 ++

**Sunday (Non-Holiday Weekend):** Site Fee: \$ 4,500 | Food & Beverage Minimum: \$ 7,500 ++

**Monday through Thursday:** Site Fee: \$ 3,500 ++ | 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 (22%) 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 (gf, v)

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

**Wild Mushroom Crostini** | truffle oil, parmesan (v)

\$ 4 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

**Sonoma Mission Figs** | gorgonzola, wild arugula, aged balsamic (gf, v) *(Jul – Oct)*

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

\$ 4.5 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

\$ 5 per piece



Prices do not include service charge (22%)  
or tax (currently 8.25% but subject to change).

# 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, breadsticks - \$ 10 per person

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

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

**Live Mozzarella Station** | hand-pulled fresh mozzarella "al minuto", toasted crostini, and napa valley olive oil  
\$ 15 per person per hour plus a \$ 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 a \$ 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 - Market Price

**Paella Station** | bomba rice, spanish chorizo, chicken, manilla clams, gulf prawns, spring peas, red bell peppers, saffron, pimento - \$ 25 per person plus a \$ 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 - \$ 20 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** - \$ 25 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 (22%) 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 - \$ 15 per person



Prices do not include service charge (22%)  
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*)  
**Heirloom Tomato and Melon Salad** | feta cheese, fresh basil, crispy prosciutto, 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*)

### ENTREE OPTIONS – Select One

- Braised Beef Short Ribs** | three-cheese creamy polenta, roasted broccolini, natural jus \$ 70 per person  
**Crispy Liberty Farms’ Duck Leg Confit** | morel mushroom and spring pea risotto, mascarpone cheese, cavedoni aged balsamic \$ 65 per person  
**Fennel and Rosemary Spiced Pork Tenderloin** | creamed sweet corn with bacon, buttered marble potatoes, arugula \$ 60 per person  
**Grilled Creekstone Farms’ Filet Mignon** | roasted garlic potato puree, california asparagus \*, sauce bordelaise \$ 75 per person  
**Grilled Sonoma Chicken Breast** | buttermilk potatoes, broccolini, wild mushroom-marsala sauce \$ 60 per person  
**Grilled Wild Salmon** | wild rice with currants and pine nuts, haricot vert, creamy garlic sauce \$ 65 per person  
**Pan-Roasted Seasonal Fish** | whipped potatoes, sausalito watercress salad, lemon-caper-white wine sauce \$ 65 per person  
**Sesame Crusted Diver Scallop** | spring pea and baby carrot salad, cauliflower mousseline, thai yellow curry sauce \$ 65 per person  
**Slow-Cooked Pozzi Ranch Lamb Shank “Osso Bucco”** | italian butter bean and baby vegetable ragu, burnt orange, and crispy garlic gremolata \$ 70 per person  
**Grilled Creekstone Farms' Petite Filet Mignon + Pan Seared Wild Salmon** | roasted garlic whipped potatoes, broccolini, red wine jus \$ 85 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 (22%) 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

Breadsticks

### SOUP

\$ 12 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

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 Bolognese | slow-cooked pork and tomato ragu, parmesan

Rigatoni alla Carbonara | guanciale bacon, onions, organic eggs, cracked pepper, parmesan

Roasted Butternut Squash Ravioli | toasted sage brown butter, amaretti cookie crumbs

Sage Infused Pappardelle | braised rabbit and wild mushroom sugo, grana padano

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

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



Prices do not include service charge (22%)  
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*)

**Heirloom Tomato and Melon Salad** | feta cheese, fresh basil, crispy prosciutto, 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*)

### ENTREE 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 Three

**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)

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

**Whole Wheat Penne Pasta** | roasted eggplant caponata (df, v, vg)

**Fusilli alla Primavera** | garden vegetables, roasted garlic, extra virgin olive oil (df, v, vg)

### DESSERT COURSE

Wedding Cake provided by Client

Freshly Brewed Coffee and Assorted Herbal Tea

\$ 80 per person

Price includes two salads, bread service, two entrée selections, three sides, cake cutting, and coffee service.

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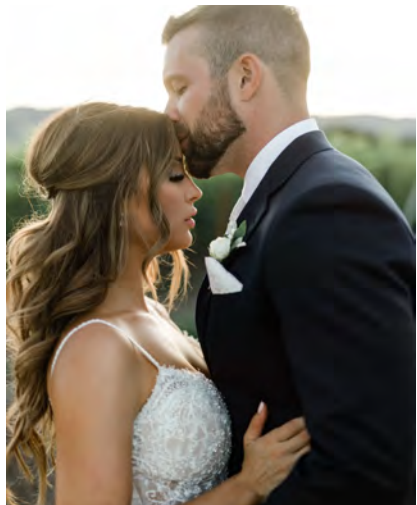




LA GRANDE FETE



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  
\$ 25 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  
\$ 30 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

# 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 \$ 15 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 \$ 13 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** \$ 8 per bottle  
Bud Light, Corona, Stella Artois, Firestone 805, Sierra Nevada Torpedo 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 \$ 20 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 \$ 17 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 \$ 13 per drink

**Imported and Domestic Bottled Beer** \$ 10 per bottle  
Bud Light, Corona, Stella Artois, Firestone 805, Sierra Nevada Torpedo 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	\$ 700 / \$ 350
Bud Light, 1/2b or 1/6b	\$ 700 / \$ 350
Coors, 1/2b or 1/4b	\$ 700 / \$ 425
Coors Light, 1/2b or 1/4b	\$ 700 / \$ 425
Anchor Steam, Lager, 1/6b	\$ 700 / \$ 350
Blue Moon, Belgian White, 1/2b or 1/6b	\$ 700 / \$ 350
Lagunitas, IPA, 1/2b or 1/4b	\$ 700 / \$ 425
Kona Longboard, Lager, 1/2b or 1/6b	\$ 700 / \$ 350
Stella Artois, Pilsner, 1/2b or 1/6b	\$ 700 / \$ 350
Sierra Nevada, Pale Ale, 1/2b or 1/6b	\$ 700 / \$ 350
Corona, Pale Lager, 1/2b or 1/4b	\$ 700 / \$ 425
Deschutes Mirror Pond, Pale Ale, 1/2b or 1/6b	\$ 700 / \$ 350
Lost Coast Great White, Wheat, 1/2b or 1/6b	\$ 700 / \$ 350
Pabst, Blue Ribbon, 1/2b	\$ 700

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

Mionetto Prestige Prosecco, Brut, Veneto	\$ 32
Codorniu Anna, Brut Rose, California	\$ 34
Domaine Chandon, Blanc de Noir, California	\$ 45
Domaine Carneros, Brut, Napa Valley	\$ 60
Schramsberg, Blanc de Blanc, North Coast	\$ 78
Frank Family, Blanc de Blanc, Carneros	\$ 125

## SAUVIGNON BLANC

Imagery, Sauvignon Blanc, California	\$ 30
William Hill, Sauvignon Blanc, North Coast	\$ 32
Fathia, Sauvignon Blanc, Russian River Valley	\$ 40
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

## CHARDONNAY

Imagery, Chardonnay, California	\$ 28
William Hill, Chardonnay, Central Coast	\$ 29
Rickshaw, Chardonnay, California	\$ 32
Merryvale, 'Starmont', Chardonnay, Napa Valley	\$ 42
Charles Krug, Chardonnay, Carneros	\$ 54
Frank Family, Chardonnay, Napa Valley	\$ 77
William Hill, 'Bench Blend', Chardonnay, Napa Valley	\$ 78
Rombauer, Chardonnay, Napa Valley	\$ 80

## OTHER WHITE WINES

J Vineyards, Pinot Gris, California	\$ 33
Fathia Rose of Pinot, Sonoma Coast	\$ 42

## PINOT NOIR

Canyon Road, Pinot Noir, California	\$ 28
Imagery, 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
Fathia, Pinot Noir, Sonoma	\$ 60
Etude, Pinot Noir, Russian River	\$ 75

## MERLOT

William Hill, Merlot, North Coast	\$ 30
Markham, Merlot, Napa Valley	\$ 54
Whitehall Lane, Merlot, Napa	\$ 56

## ZINFANDEL

Oak Ridge, 'OZV', Zinfandel, California	\$ 36
Rombauer, Zinfandel, California	\$ 68
Frogs Leap, Zinfandel, Napa Valley	\$ 72

## OTHER RED WINES

Hayes Valley, Red Blend, California	\$ 28
Whitehall Lane, 'Tre Leoni', Red Blend, Napa Valley	\$ 50

## CABERNET SAUVIGNON

Hayes Valley, Cabernet Sauvignon, California	\$ 28
Imagery, Cabernet Sauvignon, California	\$ 30
William Hill, Cabernet Sauvignon, Central Coast	\$ 34
Rickshaw, Cabernet Sauvignon, California	\$ 36
75 Wine Co., Cabernet Sauvignon, California	\$ 40
Black Stallion, Cabernet Sauvignon, California	\$ 65
Louis Martini, Cabernet Sauvignon, Alexander Valley	\$ 70
Fathia, 100% Cabernet Sauvignon, Napa Valley	\$ 76
Charles Krug, Cabernet Sauvignon, Napa Valley	\$ 95
Rombauer, Cabernet Sauvignon, Napa Valley	\$ 125

Maximum of four selections allowed

Prices do not include service charge (22%) or tax (currently 8.25% but subject to change).





TAYLOR MCCUTCHEN PHOTOGRAPHY  
ROQUE EVENTS

