bardessono HOTEL | SPA

2024

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Priced per person. Minimum attendance may be required. Buffets are designed for one (1) hour of service.

BREAKFAST BUFFETS

ATLAS \$60

A minimum of 10 guests required

Cold Pressed Juices
Lavazza Coffee & Assorted Mighty Leaf Teas / v
House-Baked Breakfast Pastries, Breads & Muffins, Fruit Preserves, Honey, Sweet Butter
Sliced & Whole Fruit, Assorted Organic Yogurts, House-Made Granola / v, g
Giusto's Steel Cut Oatmeal, Brown Sugar / v, g

VEEDER \$80

A minimum of 20 guests required

Cold Pressed Juices
Lavazza Coffee & Assorted Mighty Leaf Teas
House-Baked Breakfast Pastries, Breads & Muffins / v
Fruit Preserves, Honey, Sweet Butter
Sliced & Whole Fruit, Assorted Organic Yogurts, House-Made Granola / v, g
Giusto's Steel Cut Oatmeal, Brown Sugar / v, g
Hobbs' Applewood Smoked Bacon, Organic Scrambled Eggs / v, g
Hash Browns / v, g

DIAMOND \$100 | V, G

A minimum of 10 guests required

Chilled Cold-Pressed Juices, Lavazza Coffee & Assorted Mighty Leaf Teas House-Baked Breakfast Pastries, Breads & Muffins / v
Fruit Preserves, Honey, Sweet Butter
Sliced & Whole Fruit, Assorted Organic Yogurts, House-Made Granola / v, g
Giusto's Steel Cut Oatmeal, Brown Sugar / v, g
Hobbs' Applewood Smoked Bacon / g
Mini Croissant Egg Sandwich with Spinach & Tomato / v
House-Made Roasted Marble Breakfast Potatoes / v, g
Organic Scrambled Eggs / v, g

BUFFET

Priced per person. Minimum of 10 guests required. Buffet enhancements are designed for one (1) hour of service.

Hard Boiled Farm Egg / v, g	
Marble Roasted Heirloom Breakfast Potatoes / v, g	\$10
Crispy Hash Browns / v, g	\$10
Lucy's Garden Seasonal Frittata / g	\$12
\//:II: a D: ad T. adean Danage / a	\$15
Hobbs' Applewood-Smoked Bacon / a	\$15
Hobbs Applewood-Smoked Breakfast Ham / a	\$15
Chicken Apple Breaktast Sausage / a	-
House-Made Briothe French Todsi / v	\$15
riouse-made waities / v - seasonar jrait, maple syrap	\$15
299, 242011 2 2111112	\$20
Scottish-Style Smoked Salmon - traditional accompaniments	\$25

/ MORNING BEVERAGES

Bartender fee // \$250 per bartender | per bar is required for every 30 guests.

Priced per person. Maximum of 15 guests is required.

BLOODY MARY BAR | \$20 Made from all locally grown produce & local spirits

BUBBLE BAR | \$25 Seasonal juices with assorted local sparkling wines

A LA CARTE BREAKFAST

Priced per person // \$85. Maximum of 15 guests. Includes: Full Continental Display and a choice of three hot items / ordered table-side.

CONTINENTAL DISPLAY

Chilled Seasonal Cold Pressed Juices, Lavazza Coffee & Assorted Mighty Leaf Teas House-Baked Breakfast Pastries, Breads & Muffins / v Fruit Preserves, Honey, Sweet Butter, Sliced & Whole Farm Fresh Fruit / v, g Assorted Organic Yogurts, House-Made Granola / v, g Giusto's Steel Cut Oatmeal, Brown Sugar, Milk / v, g

CHOOSE 3 BELOW | ORDERED TABLE-SIDE

CLASSIC BREAKFAST

Clover Organic Eggs, Hobbs' Applewood-Smoked Bacon, Crispy Fingerling Potatoes & Toast

FARN FRESH OMELETS

Clover Whole Eggs or Egg Whites, Spinach, Chevre, Mushroom or Sweet Peppers, Ham & Cheddar, Toast

BREAKFAST HASH

Chicken Apple Sausage, Sweet Potato, Baby Kale, Peppadew Peppers, Poached Eggs, Toast

AVOCADO TOAST / V

Mixed Baby Greens, Pickled Carrots, Heirloom Radish, topped with a Clover Organic Sunny-Side Up Egg

CHILAQUILES / G

Corn Tortillas, Scrambled Eggs, Spicy Tomatillo Salsa, Queso Fresco Choice of: Mary's Pulled Chicken, House-Made Chorizo or Vegetarian

HONEY ALMOND OATMEAL / V, G

Fresh Banana, Golden Raisins, Crispy Almonds

BRUNCH BUFFET

Priced per person // \$125. Minimum of 15 guests required.

Designed for one & a half (1.5) hours of service.

{Each additional hour of service will be billed at \$20 pp, plus applicable administrative charge & tax.}

CHEF FEE // \$300. One (1) Chef is required for an omelet station for every 30 guests.

CONTINENTAL DISPLAY

Chilled Seasonal Cold Pressed Juices, Lavazza Coffee & Assorted Mighty Leaf Teas House-Baked Breakfast Pastries, Breads & Muffins / v Fruit Preserves, Honey, Sweet Butter, Sliced & Whole Farm Fresh Fruit / v, g Assorted Organic Yogurts, House-Made Granola / v, g Giusto's Steel Cut Oatmeal, Brown Sugar, Milk / v, g

HOT ITEMS / V, G Choose one egg dish below:

Organic Farm Fresh Scrambled Eggs Lucy's Garden Seasonal Vegetable Frittata Chilaquiles made with Scrambled Eggs <u>Choice of:</u> Mary's Pulled Chicken, House–Made Chorizo or Vegetarian

CUSTOM-MADE OMELETS

Egg whites available upon request.

Organic Farm Fresh Eggs Cooked to Order or Custom Omelettes Lucy's Garden Seasonal Vegetables Assorted Meats & Cheeses

/ CHOOSE 3 BELOW | ADDITIONAL ITEMS:

Hobbs' Applewood Smoked Bacon / g Hobbs' Applewood Smoked Breakfast Ham / g Willie Bird Turkey Bacon / g Chicken Apple Sausage / g Roasted Heirloom Marble Potatoes / g Crispy Hash Browns / v, g Brioche French Toast with Maple Syrup / v

LUCY ON-THE-GO BREAKFAST

Priced per guest // \$50. Minimum of 10 guests. Items freshly packed in to-go box. Includes napkins, flatware & to-go cups.

/ PACKED FRESH IN EACH BOX

HOUSE-MADE BREAKFAST PASTRIES / V
FRUIT PRESERVES HOUSE-MADE GRANOLA / V, G
FARM FRESH SEASONAL WHOLE FRUIT / V, G

BEVERAGES

Bottled Juice Lavazza Coffee & Assorted Mighty Leaf Teas Assorted Sweeteners & creamers

ADD-ON (+\$25)

<u>Breakfast Sandwich:</u>

English Muffin, Bacon, Egg, & Cheese





A LA CARTE BEVERAGES



Regular & Decaffeinated Lavazza Coffee \$135 per gallon
Assorted Mighty Leaf Teas & Hot Water \$85 per gallon
Fresh Assorted Juices \$55 per gallon
Fresh Lemonade \$55 per gallon
Seasonal Infused Lemonade \$65 per gallon
Freshly Brewed Iced Tea \$65 per gallon
Assorted Coca-Cola Soft Drinks \$7 each

A LA CARTE



/ HOUSE-BAKED PASTRIES, SWEETS & TREATS

/ A LA CARTE SNACKS

\$10 each
\$10 each
\$50 per pound
\$50 per pound

Priced per person. Minimum of 10 guests required. Designed for 30 minute service.

THEME BREAKS

/ BUILD YOUR OWN YOGURT PARFAIT

\$45.00

Roasted Almonds, Cashews / v, g House–Made Granola / v, g Assorted Organic Yogurts / v, g Seasonal Fresh Fruits & Berries / v, g Whipped Cream / v, g Chocolate Chips & Crunchy Pearls / v

/ MEZZE

\$65.00

House-Made Chickpea Hummus & Fresh-Made Tzatziki Sauce / v, g Gigandes Beans / v, g Stuffed Grape Leaves / v, g Feta, Olives & Marinated Artichokes / v, g Grilled Pita Points / v

BALLPARK BREAK

\$60.00

House-Made White Cheddar Popcorn / v, g Baked Zesty Pretzels / v Caramel Corn / v, g Mixed Nuts / v

/ CHIPS & DIP

\$60.00

House-Made Potato Chips Pita Chips & Tortilla Chips / v House-Made Guacamole, Romesco & Hummus / v, g Seasonal Vegetable Crudite / v, g

' ANTIPASTA

\$75.00

Sliced Salumi, Artisanal Cheeses, Marinated Olives & Roasted Peppers / g Fresh Seasonal Garden Vegetables & Marinated Bocconcini / v, g Grilled Breads & Assorted Crackers / v

PASSED

Priced per piece.
15 Piece minimum per item ordered.

/ COLD CANAPES

Herbed Sonoma Goat Cheese & Toasted Pine Nuts in a Crispy Parmesan Basket /v, g	\$7.00
Mt. Tam Crostini, Garden Grape, Honey /v	\$7.00
Blue Cheese, Bacon & Walnut Stuffed Dates /g	\$7.00
Deviled Eggs, Smoked Trout Roe & Dill	\$8.00
Ahi Tuna Poke, Avocado on a Crispy Wonton	\$10.00
Chilled Poached Gulf Shrimp, House-Made Cocktail Sauce /g	\$10.00
Local Oysters on the Half Shell, Champagne Mignonette /g	\$10.00
Niman Ranch Steak Tartare, Dijon Mustard, Grilled Sourdough	\$10.00
Mini Vegetarian Bahn Mi with Hoisin Mushrooms & Red Chilies	\$10.00
Jonah Crab Claws, Sweet Mustard Sauce /g	\$12.00
Mini Avocado Toast, 'Everything' Spice, Poached Quail Egg	\$12.00
California White Sturgeon Caviar, Buckwheat Blinis, Creme Fraiche	\$20.00

/ HOT CANAPES

Duck Confit Quesadilla, Guajillo Salsa Sicilian-Style Meatballs, Fontina, Spicy Marinara 'Loaded' Baked Fingerling Potatoes, Creme Fraiche, Hobbs' Bacon, Fiscalini Cheddar /g Chicken Potstickers, House-Made Chili Sauce Chicken Satay, Thai Peanut Sauce with Crispy Coconut Four Cheese & Black Truffle Arancini /v Pancetta & Parmesan Crusted Confit Baby Carrots Seared Ahi Tuna, Olive Tapenade, Focaccia Crostini Wild Mushroom Pastillas with Spinach & Gruyere /v Akaushi Beef & Spring Onion Negimaki, Toasted Sesame, House-Made Teriyaki Mini Mini Fish Tacos, House-Made Tortillas, Tomatillo Salsa & Lime Creme /g	\$10.00 \$10.00 \$10.00 \$10.00 \$10.00 \$10.00 \$10.00 \$10.00 \$10.00 \$10.00
Akaushi Beef & Spring Onion Negimaki, Toasted Sesame, House-Made Teriyaki Mini	\$10.00
Dungeness Crab Cakes & Pimenton Aioli Mini Maine Lobster Grilled Cheese, Mornay, Tarragon	\$18.00 \$18.00



PLATED LUNCH

Priced per person // \$125.

Choice of: One Appetizer, One Entreé and One Dessert.

Includes a selection of Acme Breads, Sweet Butter, and Iced Tea or an additional course may be added for \$45 per person, per course.

/ APPETIZERS

ROASTED SEASONAL SQUASH SOUP / V, G

BABY BEET SALAD / V. G

Braised Baby Beets, Laura Chenel's Goat Cheese, Wild Arugula Blood Orange & Rosemary Vinaigrette

FALL CHICORY SALAD / V. G

Asian Pear, Rogue Smoky Bleu Cheese, Crispy Walnuts, & Sherry-Roasted Shallot Vinaigrette

LUCY'S CAESAR SALAD

Parmigiana Reggiano, Focaccia Croutons

MIXED GARDEN GREENS / V, G

Heirloom Cherry Tomatoes, Radishes & Golden Balsamic Vinaigrette

/ MAIN COURSE

SAUTEED MARKET FISH / G

Heirloom Cauliflower, Lemon-Caper-Hazelnut Beurre Noisette, Arugula

LEMON-ROSEMARY ROASTED CHICKEN BREAST / G

Arugula, Pancetta & Little Farm Potatoes

STEAK FRITES

Petite Prime New York Strip, House-Made Steak Sauce, Garden Greens & House-Made Kennebec Fries

FORAGED MUSHROOM RISOTTO / V, G

Black Truffle Tartufata, Broccoli Pesto & Parmigiana Reggiano

DESSERT

SEASONAL CREME BRÛLÉE / V, G AMARETTO TIRAMISU / V NEW YORK CHEESECAKE / V

Huckleberry Compote

A LA CARTE

Priced per person // \$125. Maximum of 15 guests.

Designed for one (1) hour of service.

Includes all display items listed plus - choice of four Items, ordered table-side.

DISPLAY ITEMS

Fresh Sliced Breads, Grilled Artisanal Breads & Sweet Butter / v

Lucy's Garden Mixed Greens with Seasonal Vinaigrette / v, g

House–Made Pates, Cured Meats, Cheese Selection, Whole Grain Mustard & Cornichons / g

Whole & Sliced Farm Fresh Seasonal Fruits, House–Made Cookies & Mini Swiss Macarons / v

Fresh Brewed Iced Tea with Sliced Lemons

/ A LA CARTE ITEMS

Choose four | ordered table-side

LUCY BURGER

Organic Grass Fed Beef, Heirloom Tomato, Aged White Cheddar, Herb Aioli, House-Made French Fries

SAUTEED MARKET FISH / G

Heirloom Cauliflower, Arugula & Lemon Caper Hazelnut Beurre Noisette

LUCY CAESAR SALAD / V

(<u>Choice of protein</u>: chicken, shrimp, ahi tuna)
Hearts of Romaine, Parmigiano
Reggiano, Focaccia Croutons

MARY'S CHICKEN SANDWICH

Garden Herb & Citrus Marinated Chicken Breast, Fresh Avocado, Roasted Tomato & Butter Lettuce With Rosemary Aioli on a Torpedo Bun

STEAK FRITES

Petite Prime New York Strip, House-Made Steak Sauce, Garden Greens & House-Made Kennebec Fries

LUCY COBB SALAD / G

[Choice of protein: chicken, shrimp, ahi tuna]
Little Gem Lettuce, Hobbs' Applewood
Smoked Bacon, Bleu Cheese, Egg,
Pickled Onion & Tomato

LUMACHE PASTA "ARRABIATA" / V Red Chiles, Parmigiana, Basil

BOXED

Priced per person // \$75. Maximum of 5 guests. Includes a choice of: Salad, Sandwich, Dessert, Bottled Water & Bag of Chips.

SALAD OR SOUP

Choice of one.

LUCY'S CAESAR

Hearts of Romaine, Parmigiano Reggiano, Focaccia Croutons & Balsamic Reduction

LUCY GARDEN MIXED GREENS / V, G

Heirloom Cherry Tomatoes, Shaved Radish & Golden Balsamic Vinaigrette

ROASTED BEETS & PERSIMMON / V, G

Arugula, Chevre, Crispy Almonds & Sherry Vinaigrette

SANDWICHES

Preselection is required and choice of three. *Can substitute gluten free*

MARY'S GRILLED CHICKEN

Point Reyes Toma Cheese, Whole Grain Mustard & Arugula on a French Roll

MEDITERRANEAN WRAP / V

Hummus, Roasted Sweet Peppers, Red Onion, Nicoise Olives, Roasted Tomato & Feta Cheese

ROASTED TURKEY

Laura Chenel Chevre, Gala Apple, Baby Spinach & Basil Aioli

ITALIAN COMBO

Sopressata, Prosciutto, Capicola, Fresh Burrata Cheese, Roasted Sweet Peppers Arugula & Balsamic Drizzle

DESSERT

Choice of one.

HOUSE-MADE CHOCOLATE
CHIP COOKIES / V

ASSORTED CUPCAKES / V

SEASONAL FARM FRESH WHOLE FRUIT / V

Priced per person // \$75. Maximum of 10 guests. Includes Fresh Brewed Iced Tea with Sliced Lemon.

SANDWICH BOARD



/ BUILD YOUR OWN SANDWICH BOARD

Chefs Soup of the Day / V

Artisanal Garden Greens with Golden Balsamic Vinaigrette / V, G

Grilled Fall Vegetables with Mustard Vinaigrette / V, G

House-Made Kennebec Potato Chips / V

Selection of Sliced Deli Meats & Cheeses / G

Fresh Baked Sourdough & Wheat Levain / V

House-Made Chocolate Chip Cookies / V

Farm Fresh Seasonal Sliced Fruit / V, G

WORKING LUNCH BUJEFET

Priced per person // \$115. Minimum of IO guests required.

Designed for one (1) hour of service.

Includes a selection of Fresh Baked Breads, Sweet Butter and Iced Tea.

SALAD OR SOUP

Choice of two.

CHEF'S SOUP OF THE DAY / V

CAESAR SALAD / V, G

Hearts of Romaine, Parmesan Cheese, Little Gem Lettuce, Avocado, Balsamic Vinaigrette

LUCY'S GARDEN MIXED GREENS / V, G

Seasonal Vinaigrette

SANDWICHES

Choice of three.

WILD MUSHROOM & FONTINA CHEESE PANINI / V

SEARED TUNA "PAN BAGNAT"

Olive Tapenade, Arugula & Sweet Peppers

ROAST BEEF

House-Made Roast Beef, Caramelized Onion & Horseradish Aioli

MARY'S CHICKEN CLUB

Hobbs' Smoked Bacon & Avocado Roasted Turkey, Fontina Cheese on Fresh Baked Sourdough

SMOKED HAM

Hobbs' Applewood Smoked Ham, Gruyere Cheese, Sliced Green Apple, Dijon Mustard

LUCY'S GARDEN SEASONAL VEGETABLE WRAP / V DESSERT

Choice of two.

CHEF'S CHOICE OF HOUSE-MADE FRESH BAKED COOKIES / V

INDIVIDUAL FRUIT TARTELETTES / V

MINI CREME BRÛLÉE / V. G

ASSORTED CUPCAKES / V

CROISSANT BREAD PUDDING / V Vanilla Anglaise

TRADITIONAL BUFFET

Priced per person. Minimum of 15 people is required.

Designed for one (1) hour of service.

Includes a selection of Fresh Baked Breads, Sweet Butter and Iced Tea.

/ NAPA VALLEY BUFFET

\$135 per person

Roasted Squash Soup, Toasted Pepitas & Dried Cranberries / v, g
Caesar Salad, Hearts of Romaine & Focaccia Croutons
Farfalle Pasta Salad with Marinated Artichokes, Roasted Peppers, Arugula & Feta / v, g
Chef's Selection of Charcuterie & Cheeses / g
Local Market Fish with Lemon Caper, Brown Butter / g
Herb Marinated Chicken Breast with Natural Jus / g
Wild Rice Salad, Arugula, Pomegranate, Toasted Almonds
Roasted Heirloom Cauliflower with Salsa Verde
Mini Swiss Macarons / v

/ YOUNTVILLE BUFFET

\$145 per person

Foraged Mushroom Soup / v, g
Lucy's Garden Mixed Greens & Citrus Vinaigrette / v, g
Little Gem Lettuce & Avocado Salad with Golden Balsamic Vinaigrette / v, g
Ora King Salmon & Citrus Herb Butter / g
Niman Ranch Flat Iron Steak, House-Made Steak Sauce
Marinated Mary's Chicken with Cumin & Citrus / g
Roasted Delicata Squash
Caramelized Brussel Sprouts & Apples, Roasted Marble Potatoes / v, g
Mini Seasonal Creme Brûlée / v, g

BBQ LUNCH BUFFET

Priced per person. Minimum of 20 people is required.

Designed for one (1) hour of service.

Two Chef fees are required for this buffet // \$300 each.

Includes a selection of Fresh Baked Breads, Sweet Butter & Iced Tea.

Two Grill Items. \$125 // Three Grill Items. \$155 // Four Grill Items. \$175.

/ SALADS

Choice of two.

Caesar Salad, Hearts of Romaine, White Anchovies & Parmesan Cheese Roasted Baby Beets, Watercress & Banyuls Vinaigrette /v, g Lucy's Garden of Mixed Greens & Champagne Vinaigrette /v, g Little Gem Lettuce, Avocado & Balsamic Vinaigrette /v, g

SIDES

Choice of three.

Roasted Baby Carrots with Citrus Coriander Vinaigrette /v, g Haricots Verts with Roasted Shallot Vinaigrette /v, g Grilled Broccoli di Cicco with Preserved Lemon & Toasted Pine Nuts /v, g Heirloom Marble Potato Salad with Hobbs' Applewood Smoked Bacon & Whole Grain Mustard /g House-Made Cheddar & Scallion Cornbread /v

GRILL STATION

Choose up to 4 items.

Sushi-Grade Ahi Tuna
Guajillo Chile & Lime Prawns /g
Spiced Lamb T-Bone Chops /g
Marinated Niman Ranch Flat Iron Steak
Organic Grass Fed Burgers (Beef or Plant Based) /g
Marinated Mary's Chicken Breasts with Lemon & Rosemary /g
Slow Smoked BBQ Brisket

DESSERTS

Choice of two.

Chef's Choice of House-Made Desserts Assorted Cookies /v Assorted Cupcakes /v Spiced Apple Cake /v Fall Fruit Crisp /v



DINNER STATIONS

Priced per person. Minimum of 20 guests required.

Designed for one (1) hour of service.

Includes: Fresh Baked Breads, Sweet Butter, Lavazza Coffee, Mighty Leaf Teas

& Chef's Assorted Dessert Display.

NORTHERN CALIFORNIA CHEESE BOARD, V

\$200, serves 10 // \$375, serves 25 // \$575, serves 50

Local Artisanal Cheese Selection, Lucy's Pickled Vegetables, Honeycomb & Artisanal Breads

SLICED FARM FRESH FRUITS, V G

\$150. serves 10 // \$225. serves 25 // \$375. serves 50

/ RISOTTO STATION, G

\$50 pp // chef fee of \$250 applies

Shrimp, Roasted Chicken, Seasonal Vegetables, Wild Mushroom

/ SLIDER STATION

\$60 pp // chef fee of \$250 applies

Organic Grass Fed Beef, Smokey Bleu Cheese & Caramelized Onions
Sushi-Grade Ahi Tuna, Napa Cabbage Slaw & Sriracha Aioli
Cuban Citrus Garlic Pork, Mojo Vinaigrette on a Sweet Roll

/ TACO BAR, G

\$70 pp // chef fee of \$250 applies

Pork Carnitas, Beef Barbacoa, Guajillo Lime Shrimp, Chicken Tinga, House-Made Tortillas, Assorted Salsas & Guacamole

/ CHARCUTERIE PLATTER, V G

\$300, serves 10 // \$425, serves 25 // \$550, serves 50

Artisanal Cured Meats, Whole Grain Mustard, Cornichons, Grilled Bread

/ LUCY'S GARDEN CRUDITES, V G

\$150, serves 10 // \$225, serves 25 // \$375, serves 50

/ POKE BAR

\$85 pp

Ahi Tuna, Sushi-Grade Salmon, Sweet Shrimp, Seasonal Market Fish, Seaweed Salad with Steamed Rice, Wonton Chips & Asian-Inspired Condiments

/ PIZZARIA RUSTECO

\$75 pp // required chef fees (2) of \$300 ea. applies

Stone–Oven Fired Custom Pizza, Made–to–Order Local & Imported Cheeses, Cured Meats & Seasonal Vegetables

CELEBRATION BAR

Inquire with Conference Service Manager for Selections and Market Pricing

Served Over Crushed Ice with Traditional Condiments, Domestic & Imported Caviar, Local & East Coast Oysters, Napa Sparkling Wines & Champagnes

DINNER BUFFET

Priced per person // \$250. Minimum of 20 guests required. 1.5-hours of service. Includes: Fresh Baked Breads, Sweet Butter, Lavazza Coffee & Mighty Leaf Teas.

THREE CHEFS REQUIRED // \$300.00 EACH.

Chef fees are quoted for up to 50 guests.

[additional chefs may be added for parties over 50 guests at the above price]

/ SOUP & SALAD

Chef's Seasonal Soup of the Day / v

Caesar Salad, Hearts of Romaine, White Anchovies, Focaccia Croutons

Lucy's Garden Mixed Greens with Meyer Lemon & Herb Vinaigrette / v, g

RISOTTO STATION, G

Riso Acquerello, Roasted Winter Squash & Forest Mushrooms Balsamic Herb Chicken, Grilled Prawns, Baby Spinach, Tartufata, Italian & Local Farmstead Cheeses

SIDES

Choice of two.

Roasted Root Vegetable Fricassee / v, g
Fennel, Orange & Chili Polenta Fries / v, g
Roasted Marble Potatoes with Balsamic Cipollini Onions / v, g
White Cheddar & Garlic Confit Potato Puree / v, g
Lucy's Garden Roasted & Grilled Vegetables / v, g
Heirloom Carrots with Roasted Shallot Vinaigrette

/ MAIN ENTREES, G

Choice of three.

Cider Glazed Rack of Snake River Farms Kurbuta Pork Marinated Mary's Chicken with Lemon, Garlic & Herbs Prime Rib of Beef with Rosemary & Sweet Mustard Superior Farms Leg of Lamb with Tuscan Herbs Liberty Farms Sonoma Duck Breast Miso Black Cod in Banana Leaf

DESSERTS

Chocolate Hazelnut Ganache Tarts / v New York Cheesecake with Red Wine Poached Huckleberries / v Mini Seasonal Creme Brûlée / v, g Fall Fruit Crisp / v

BUFFET

Priced per person // \$200. Minimum of 20 guests required. 1.5-hours of service.

Two (2) Chefs are required for up to 50 people // \$300 each.

Additional Chefs may be needed for parties over 50 people at the above price.

Includes: Fresh Baked Breads, Sweet Butter, Lavazza Coffee & Mighty Leaf Teas.

/ TRAY PASSED CANAPES

Mt. Tam Crostini with Garden Grape & Honey / v Sicilian Meatballs, Fontina Cheese & Spicy Garden Marinara Dungeness Crab Cake & Pimenton Aioli Four Cheese & Black Truffle Arancini / v

/ SEAFOOD BAR

Old Bay Prawns & House-Made Cocktail Sauce
Oysters on the Half Shell & Champagne Mignonette / g
Ahi Tuna Poke
Lemon & Herb Stuffed Whole Roasted Striped Bass

/ GRILL STATION

Maine Lobster Grilled Cheese, Tarragon & Momay Organic Beef Sliders, Caramelized Onions, Crumbled Bleu Cheese Lucy's Garden Grilled Vegetables / v, g Cuban Citrus Garlic Pork with Mojo Vinaigrette on a Sweet Roll

/ SIDES

Heirloom Carrots & Roasted Shallot Vinaigrette / v, g Lucy's Garden Mixed Greens & Golden Balsamic Vinaigrette / v, g Thyme & Roasted Garlic Marble Potatoes & Sweet Corn / v, g

DESSERT BAR

Seasonal Tarts Mini Swiss Macarons Warm Buttermilk Beignets with Chocolate Sauce



PLATED DINNER

3 courses, \$200 // 4 courses, \$250 // 5 courses, \$300 Maximum of 50 guests. Please inquire for larger groups. Includes your choice of: One First Course, One Main Course, One Dessert. Cheese or mid-courses may be added upon request. Includes: Assorted Acme Breads, Sweet Butter, Coffee and Mighty Leaf Teas.

APPETIZERS

CELERY, CHESTNUT & APPLE SOUPBlack Truffle, Sourdough Croutons

ARTISAN MIXED GREEN SALAD / V, G Heirloom Radishes, Golden Balsamic Vinaigrette

DUNGENESS CRAB SALAD / GAvocado, Local Citrus, Louie Dressing

LUCY CAESAR

Hearts of Romaine, Parmigiana Reggiano, Nicoise Olives, Focaccia Croutons

SEARED AHI TUNA

Avocado Wasabi Puree, Crispy Nori, Sweet Soy Reduction, Pickled Japanese Cucumbers

ROASTED BABY BEETS / V. G

Wild Arugula, Feta, Candied Hazelnuts, Pickled Cipollinis

MAIN COURSES

WILD MUSHROOM RISOTTO / V. G

Slow Roasted Tomatoes, Broccoli Pesto, Parmigiana Reggiano

SEARED KING SALMON / G

Shaved Brussel Sprouts, Delicata Squash, Hen of the Woods, Red Wine Jus

ROASTED PACIFIC HALIBUT / G

Hazelnut Romesco, Sweet Pepper "Piperade" & Arugula

COQ AU VIN

Red Wine Braised Chicken, Forest Mushrooms, Smoked Bacon, Marble Potatoes

LIBERTY FARM SONOMA DUCK BREAST / G

Red Wine Braised Cabbage, Glazed Baby Turnips, Roasted Duck Jus "A L'Orange"

SEARED BASA STRIPED BASS / G

Honey Nut Squash Puree, Savoy Cabbage, Smoked Bacon with Red Wine Glaze

ROASTED NIMAN RANCH FILET OF BEEF / G

Tomato Demi Sec, Roasted Marble Potatoes, Rosemary Balsamic Reduction, "Sauce Verte"

CABERNET BRAISED BEEF SHORT RIBS & SEARED PRIME NY STRIP / G

Sweet Garlic Potato Puree, Caramelized Garden Carrots, Forest Mushrooms & Fines Herbs

DESSERT

NEW YORK CHEESECAKE / VWild Huckleberries & Saba Drizzle

MEYER LEMON TART / V

Blackberry Coulis, Honey Whipped Ricotta

PISTACHIO CREME BRÛLÉE / V, G Local Citrus

CHOCOLATE-HAZELNUT GANACHE TURTLE TART / V

Salted Caramel Ice Cream

SPICED POACH PEAR / V

Vanilla Creme Anglaise & Gingerbread Crumble

COCONUT RICE PUDDING / V, G

Tropical Fruits, Banana Brûlée, Passion Fruit Sauce

FAMILY STYLE DINNER

Priced per person // \$250. Minimum of 10 guests required. Includes: Assorted Acme Breads, Sweet Butter, Coffee and Mighty Leaf Teas.

APPETIZERS

Choice of one.

LUCY CAESAR SALAD

Hearts of Romaine, Parmigiana Reggiano, & Focaccia Croutons

SEASONAL MIXED GREENS / V. G

Crispy Walnuts, Asian Pear, Shaved Pecorino & Blood Orange Vinaigrette

ROASTED BEETS & BABY SPINACH / V, G

Sonoma Chevre, Roosted Shallot, Smoked Bacon & Sherry Vinaigrette

SIDES

Choice of three.

GARLIC CONFIT MASHED POTATOES / V. G

BUTTERED BABY CARROTS / V, G
Garden Herbs

MASHED BUTTERNUT SQUASH / V, G Golden Raisins & Confit Shallots

ROASTED BRUSSEL SPROUTS / G Maple Smoked Bacon

SAUTEED HARICOT VERTS / V, G Crispy Shallots PARMESAN POLENTA / V, G

Roasted Forest Mushrooms

ROASTED RED BLISS POTATOES / V, G

CARAMELIZED ROASTED FALL VEGETABLES / V, G
Pomegranate & Sage

BRAISED TUSCAN KALE AND SWISS CHARD / V, G Toasted Pine-nuts & Preserved Lemon

/ MAIN COURSES

Choice of two.

LUCY POT PIE / V

Wild Mushrooms, Fall Squash, Garden Chard, Aged Gruyere, Rosemary

ROASTED KING SALMON / G

Persillade Butter

SEARED PACIFIC HALIBUT / G

Meyer Lemon, Hazelnut Grenobloise

HERB & LEMON ROASTED CHICKEN / G

Madeira Cream Sauce

TRADITIONAL COQ AU VIN

Red Wine Braised Chicken, Smoked Bacon, Pearl Onions

LIBERTY FARMS DUCK BREAST / G

Red Wine Poached Cherries, Toasted Almonds

MUSTARD & ROSEMARY RUBBED NIMAN RANCH BEEF TENDERLOIN / G

House-Mode Steak Sauce

BALSAMIC BRAISED BEEF SHORT RIBS / G

Red Onion Agrodolce

DESSERT

Choice of one.

WARM APPLE WALNUT CRISP / V

Whipped Creme Fraiche

PUMPKIN CHEESECAKE / V

Candied Pecans

CHOCOLATE CROISSANT BREAD PUDDING / V

Whiskey Creme Anglaise

AMARETTO TIRAMISU /V

SPICED POACHED PEARS WITH VANILLA

CREME ANGLAISE / V
Gingerbread Crumble

SPECIAL EVENTS

BAR

Bartender Fee // \$250, for 3 hours / per bar. Minimum 30 people required. Bar Includes: Assorted Variety of Sparkling Waters, Soft Drinks, Juices & Condiments.



/ PREMIUM BAR

\$20 per drink.

Ketel One Vodka, Netherlands Gin, Bombay Sapphire, England Rum, Sugar Daddy Amber, Sonoma Tequila, Partida Reposado, Mexico Whiskey, Spirit Works, California Bourbon, Knob Creek, Kentucky Scotch, Johnnie Walker Black, Scotland Cognac, Hardy V.S.O.P, France

/ ULTRA PREMIUM BAR

\$30 per drink.

Belvedere Vodka, Poland Gin, Hendricks, Scotland Rum, Ron Zacapa, Guatemala Tequila, Patron Roca Silv·er, Mexico Whiskey, Knob Creek Rye, Kentucky Bourbon, Blanton's, Kentucky Cognac, Hennessy V.S.O.P. France

/ SELECTION OF DOMESTIC & IMPORTED BEERS \$18 per bottle.



PRIVATE DINING TERMS & CONDITIONS

/ MENUS

Enclosed for your consideration are the Bardessono Resort and Spa private event dining menus. We offer locally sourced and garden inspired menu items as a foundation in creating a signature menu just for your event. The food, beverage and miscellaneous prices quoted are subject to a 27% administrative charge and applicable state sales tax. Menu pricing is subject to change, however, will be confirmed thirty (3O) days prior to your event. All plated Lunch and Dinner menus are priced per person, include your choice of one (I) appetizer, one (I) entree and one (I) dessert. Our culinary staff will accommodate two (2) entree selections per menu period without incurring additional fees. Due to Yountville County Health Department restrictions, all prepared foods utilized for private event dining are not allowed to leave the function space. Only a Wedding Cake can be brought into the Hotel. In addition, the sale and administrative charge of all alcoholic beverages is regulated by the California of Alcoholic Beverage Control. Bardessono Resort and Spa is responsible for the administration and adherence to these regulations. It is the policy therefore, that no alcoholic beverages (liquor or beer) may be brought into the hotel. Wine may be brought in, and is subject to a corkage fee of \$40.00/per, plus 27% administrative charge and applicable sales tax for a 750ml bottle that is provided by the group.

/ GUARENTEES

A guaranteed guest count and any dietary restriction or requests are due by II:OOam fourteen (14) business days prior to your scheduled private event. This number shall be considered your minimum guarantee. If a guaranteed count is not received, the original contracted number of guests will serve as your guarantee. Any additional guests added to the guarantee after the BEO has been received by the hotel is subject to the approval of Bardessono Resort and Spa culinary team. Menu substitutions may apply.

/ BEVERAGE SERVICE

A Bartender is required for every thirty (30) guests along with a \$250.00 for three (3) hours per bar, plus 27% administrative charge and applicable sales tax. Drinks are charged on a per drink basis. Any Wine purchased from Bardessono Resort and Spa is charged by the bottle, plus 27% administrative charge and applicable sales tax. Wine brought into the hotel will be charged \$40.00/per 750ml bottle, plus 27% administrative charge and applicable sales tax.

/ SET UP, DECOR, OR SHIPPED MATERIALS

The Sales and Catering Department must approve all shipped material. Please address to Bardessono Resort and Spa c/o Catering Department, Company name, event date and event contact. The Hotel cannot accept deliveries more than three (3) business days prior to the event, or additional storage fees may apply.

/ AUDIO VISUAL EQUIPMENT

Bardessono Resort and Spa has enlisted Audio Visual Management Services (AVMS) to offer a comprehensive range of production services to meet your needs. Please speak to your Catering Manager to obtain additional information and price list.

BANQUET & EVENTS MENU



Combining the elegance of a luxury hotel with environmental ethics, Bardessono offers an authentic and refreshing atmosphere for your next event. Featuring 1,665 square feet of indoor space and over 4,000 square feet of outdoor space, distinctive venues at Bardessono including outdoor terraces, water elements, artistic landscaping, a poolside patio, and more. Whether you're planning an intimate wedding, dinner party, or a corporate retreat, the Bardessono staff will customize and cater your event to ensure it's uniquely yours.

BARDESSONO HOTEL & SPA 6526 Yount Street Yountville, CA 94599 Contact: 707.204.6007