

*Hotel Yountville*  
resort & spa



# BANQUET MENU 2024

6462 WASHINGTON STREET YOUNTVILLE, CALIFORNIA 94599 • [WWW.HOTELYOUNTVILLE.COM](http://WWW.HOTELYOUNTVILLE.COM)

| 01 BREAKFAST  
*pg. 3 - 5*

Breakfast  
Beverages

| 02 BREAKS,  
SMALL PLATES  
*pg. 6 - 9*

Breaks  
Passed Canapes  
Displayed Hors D' Oeuvres

| 03 LUNCH  
*pg. 10 - 14*

Working Lunch Buffet  
Burger Bar  
Hot Lunch Buffet  
Boxed Lunch

| 04 DINNER  
*pg. 15 - 21*

Family Style Dinner  
Plated Dinner  
Yountville Reception  
Heritage Oak Reception  
Bar Selections

| 05 INFORMATION  
*pg. 22 - 23*

Terms & Conditions  
Contact

# TABLE OF CONTENTS







# BREAKFAST

## CONTINENTAL, \$43

*10 person minimum*

Freshly Squeezed Seasonal Juices  
Heritage Oak Granola, *dried fruit, yogurt & milk*  
Fresh Sliced Seasonal Fruit, *with local honey*  
House-Baked Pastries & Breads, *with house-made assorted jams & marmalades*  
House-Made Parfait  
Freshly Ground Lavazza Coffee & Harney & Sons Teas

## HERITAGE OAK BREAKFAST & BRUNCH, \$55

*20 person minimum*

Freshly Squeezed Seasonal Juices  
Heritage Oak Granola, *dried fruit, yogurt and milk*  
Fresh Sliced Seasonal Fruit, *with local honey*  
House-Baked Pastries and Breads, *with house-made assorted jams & marmalades*

## THE BREAKFAST SIDEBOARD, \$75

*10 person minimum*

Heritage Oak Granola, *dried fruit, yogurt & milk*  
Seasonal Fruit, *with local honey*  
House-Baked Pastries and Breads, *house-made assorted jams and marmalades*  
Steel Cut Oats, *with brown sugar*  
House-Made Seasonal Fruit Smoothies  
Freshly Squeezed Seasonal Juices  
Freshly Ground Lavazza Coffee & Harney & Sons Teas

### Select One Accompaniment:

Open-Face Eggwich, Scrambled Eggs,  
Quiche (*lorraine or vegetable*), Breakfast Burrito,  
Vegetable Frittata

## SELECT FOUR ACCOMPANIMENTS

*additional items • \$15 per person*

Steel Cut Oats • *gf, vegan*  
House Cured Salmon, *cream cheese, capers, red onion, & mini bagels*  
Quiche (*lorraine or vegetable*), *scrambled farm fresh eggs and cherry-wood bacon*  
Fra 'Mani Sausage Links, *house-cured ham steaks or chicken apple sausage*  
Crispy Fingerling Potatoes, *garden thyme, caramelized onion*  
Scrambled Eggs  
Hobbs' Applewood Smoked Bacon

# BREAKFAST

*priced per person*







## BEVERAGES

*priced per person*

### MORNING BEVERAGES

Lavazza French Roast Coffee & Decaf.....	\$125, per gallon
Harney & Sons Teas.....	\$85, per gallon
Freshly Brewed Iced Tea.....	\$65, per carafe
Freshly Squeezed Orange Juice.....	\$45, per carafe
Freshly Squeezed Grapefruit Juice.....	\$45, per carafe

### BLOODY MARY BAR, \$16 EA.

House-Made Bloody Mary Mix  
Local Spirits & Garnishes

### BUBBLES BAR, \$20 EA.

Fresh Seasonal Juices  
Assorted Local Sparkling Wines

### BEVERAGE BAR

Coca-Cola Brand Soft Drinks.....	\$6 ea.
San Benedetto Still & Sparkling Water.....	\$8 ea.
Red Bull & Sugar Free Red Bull.....	\$6 ea.



*Garden cuisine is always in season - seasonal substitutes may apply.  
Should your guest/ group count have 30 or less attendees, there will be an additional fee of \$100 per day.  
(all food & beverage items are subject to 28% administrative charge and 7.75% state sales tax)*



## BREAKS / SMALL PLATES

## BITES TO SHARE

Slices of Seasonal Fruit & Local Honey.....	\$12
Artisanal Cheese Board.....	\$20
House-Made Artisanal Charcuterie.....	\$30
House-Made Guacamole & Tortilla Chips.....	\$15
House-Made Hummus & Pita.....	\$15
House-Made Trail Mix.....	\$15
Seasonal Fruit Smoothies.....	\$20
Espresso Smoothies.....	\$20
Model Bakery English Muffins with Herb Cream Cheese.....	\$15

## MORNING ENERGY, \$30

Assorted "Kind" Bars | Seasonal Fruit Smoothies | Fruit Skewers

## MOVIE MATINEE, \$40

Soft Pretzels | Mixed Nuts | Assorted Movie Theater Candies

Choice of Three:

House-Made Popcorn, *vegan option available*

*sea salt & butter, caramel, parmesan, truffles, cayenne*

## CHIPS & DIP, \$30

House-Made Potato Chips & Tortilla Chips |

House-Made Guacamole | Salsas Spinach Dip |

Pimento Cheese Dip

## BUILD YOUR OWN PARFAIT, \$35

Greek Yogurt | Mixed Berries | Shredded Coconut |  
Seasonal Jam | House-Made Granola • *gf*

## CRUDITE PLATTER, \$50

Raw Seasonal Vegetables | House-Made Hummus |  
Blue Cheese Dip • *gf, v, vegan*

## FRESH BAKED GOODS

*priced by the dozen*

Assorted House-Made Breakfast Pastries.....\$50

Freshly Baked Cookies.....\$50

Freshly Baked Brownies.....\$50

# BREAKS

*priced per person • minimum order, 10 guests*





## PASSED CANAPES

*priced per dozen • 2 dozen minimum per selection*

## COLD CANAPES

Deviled Farm Egg • <i>gf, bacon lardon, pickled onions</i> .....	\$75.00
Mt. Tam Cheese Crostini, <i>seasonal marmalade</i> .....	\$75.00
La Quercia Prosciutto, <i>asian pear, sherry gastrique</i> .....	\$85.00
Spot Prawn Cocktail, <i>horseradish, spicy tomato syrup</i> .....	\$100.00
Steak Tartare, <i>whole grain mustard, parmesan crisp</i> .....	\$100.00
Bigeye Tuna Tartare, <i>potato chip, lemon, togarashi</i> .....	\$100.00
Fresh Oyster, <i>with pepper mignonette</i> .....	\$100.00
Smoked Salmon, <i>capers, pickled onions</i> .....	\$100.00

## HOT CANAPES

Caramelized Onion Tart, <i>olive &amp; thyme</i> .....	\$75.00
Diver Scallop, <i>black garlic aioli</i> .....	\$100.00
Wild Mushrooms & Fontina Grilled Cheese .....	\$80.00
Crispy Pork Belly, <i>apple &amp; black pepper</i> .....	\$100.00
Boneless Chicken Wings, <i>sweet soy glaze</i> .....	\$75.00
Crab Cakes, <i>spicy aioli &amp; avocado</i> .....	\$100.00
Tempura Oyster, <i>avocado, pickled onions, spicy remoulade</i> .....	\$100.00
Sweet Potato Pakora, <i>truffle aioli</i> .....	\$75.00
Pumpkin Arancini, <i>mostarda sauce</i> .....	\$75.00



*Garden cuisine is always in season - seasonal substitutes may apply.  
Should your guest/ group count have 30 or less attendees, there will be an additional fee of \$100 per day.  
(all food & beverage items are subject to 28% administrative charge and 7.75% state sales tax)*



## CHARCUTERIE

House-Made Pâtés, Fatted Calf Cured Meats,  
Whole Grain Mustard, Cornichons, Grilled Bread

## ARTISANAL CHEESE

Cheese Selection, Honeycomb, Seasonal Fruit,  
Artisanal Breads

## MEZZE PLATTER

Hummus, Feta, Olives, Grilled Veggies, Pita



# DISPLAYED HORS D'OEUVRES

*farmers market crudités (gf) • \$30 per person*





# LUNCH



## **SALAD • SELECT TWO**

Potato Salad, *fingerling potatoes, dijon, red wine vinaigrette • gf*

Blue Cheese Salad, *butter lettuce, endive, arugula, pistachio, pear, blue cheese dressing • gf*

Apple Salad, *shaved fennel, granny smith apples, parmigiana reggiano, candied pecans, citrus vinaigrette • gf*

Mixed Green Salad, *seasonal fruit, candied walnuts, apple cider vinaigrette • gf*

## **BUILD YOUR OWN SANDWICH**

QUALITY MEATS: Roasted Turkey Breast, Beef Ribeye, House-Cured Ham, La Quercia Prosciutto

TOPPINGS: Little Gem Lettuce, Heirloom Tomato, Sweet Red Onion

CHEESE: Aged Cheddar, Fontina, Gruyère

SPREADS & BREADS: Mayonnaise, Mustard, Ketchup, Horseradish Aioli, & Fresh Baked Sliced Breads

## **SWEETS • SELECT TWO**

Panna Cotta, *seasonal fruit compote*

Chocolate Ganache Brownies

Chocolate Caramel Coupe

Fromage Blanc Cheesecake, *huckleberry compote*

Lemon Bars Tiramisu • *gf*

Assorted House-Made Cookies

# **WORKING LUNCH BUFFET**

*\$90 per person • 15 person minimum*



## SOUP • *SELECT ONE*

Mushroom Velouté • *gf*  
Seasonal Soup • *gf*  
Parsnip & Pear Velouté • *gf*  
Truffle Cauliflower Bisque • *gf*

## SALAD • *SELECT TWO*

Mixed Green Salad, *local seasonal fruit, candied walnuts, balsamic vinaigrette* • *gf, vegan*

Roasted Beets, *goat cheese, pistachios, sherry gastrique* • *gf*

Blue Cheese Salad, *butter lettuce, endive, arugula, pistachio, pear, blue cheese dressing* • *gf*

Little Farm Potato Salad, *marbled potatoes, green onions, mustard creamy vinaigrette* • *gf*

## BURGER OR SLIDER • *BUILD YOUR OWN BAR*

BURGER OPTIONS: *Grass-Fed Beef, Turkey, House-Made Veggie Burger*

FRESH-BAKED GOURMET BRIOCHE BUNS

FRENCH FRIES • *SELECT TWO: Traditional, Sweet Potato, Truffle with Garlic*

ADDITIONS/ TOPPINGS:

*Assorted Cheeses, aged cheddar, fontina, gruyère*

*Applewood Smoked Bacon*

*Condiments, ketchup, mustard, mayonnaise, sweet relish*

*Garnishes, lettuce, pickles, jalapeños, sautéed mushrooms, avocado, sliced tomatoes, pickled onion*

## SWEETS • *SELECT TWO*

*Panna Cotta, seasonal fruit compote*

*Chocolate Ganache Brownies*

*Tiramisu*

*Chocolate Caramel Coupe*

*Fromage Blanc Cheesecake*

*Lemon Curd Tartlets*

# BURGER BAR

*priced per person • \$100 per person*





## SOUP • SELECT ONE

Barigoule Artichoke Bisque • *gf*  
Celery Root • *gf*  
Seasonal Carrot • *gf*  
Seasonal Soup • *gf*

## SALAD • SELECT TWO

Roasted Beets, *goat cheese, arugula, pistachios, sherry vinaigrette • gf, vegan*  
Butter Lettuce, shaved fennel, avocado, navel orange, citrus vinaigrette • *gf, vegan*  
Mixed Green Salad, *local pears, candied walnuts, sherry vinaigrette • gf, vegan*

## SWEETS • SELECT TWO

Panna Cotta, *seasonal fruit compote*  
Chocolate Ganache Brownies  
Tiramisu • *gf*  
Chocolate Caramel Coupe  
Fromage Blanc Cheesecake  
Lemon Bars

## ENTREES • SELECT TWO

Whole Roasted Barrett Farms Chicken, *natural jus • gf*  
Ale Braised Beef Short Ribs, *red wine beef jus • gf*  
Braised Lamb Shoulder, *garlic & rosemary • gf*  
Heritage Oak Pork Loin, *local apples, calvados, rosemary • gf*  
Bodega Bay Halibut, *citrus jus • gf*  
Atlantic Cod, *lemon, caper, brown butter • gf*  
Garganelli Pasta, *seasonal squash, hazelnut & sage • v*

## ACCOMPANIMENTS • SELECT THREE

Fennel Fondant, *parmigiana regiano, thyme & citrus • gf*  
Honey Glaze Rutabaga, *hazelnuts • gf*  
Roasted Sweet Potatoes, *sweet potatoes & smoked bacon • gf*  
Seasonal Roasted Root Vegetables, *garden sage • gf*  
Creamy Herb Risotto, *fresh herbs, parmigiana regiano • v*  
Sautéed Brussels Sprouts, *bacon lardons, whole grain mustard • gf*

# HOT LUNCH BUFFET

*priced per person, 15 person minimum • \$125 per person*



## BOXED LUNCHES

*priced per person, 5 minimum • \$60 per person*

## LUNCHES PACKED TO-GO

### EACH BOX INCLUDES:

Bag of Chips, Whole Fruit, Fresh Baked Cookie,  
Bottle of Water

### SALAD • SELECT TWO

Mixed Green Salad, *local pears, candied walnuts, sherry vinaigrette*

Roasted Beets, *goat cheese, arugula, pistachios, sherry vinaigrette • gf*

Butter Lettuce, *shaved fennel, avocado, navel orange, citrus vinaigrette • gf*

### SANDWICHES • SELECT ONE

Roast Beef, *buttermilk blue, caramelized onions, arugula, whole wheat*

Oven Dried Tomato, *fontina cheese, basil, on brioche*

House-Cured Ham & Gruyère Cheese, *dijon mustard on brioche*

Chicken Club, *bacon, avocado, little gem lettuce, spicy remoulade, brioche roll*



*Garden cuisine is always in season - seasonal substitutes may apply.  
Should your guest/ group count have 30 or less attendees, there will be an additional fee of \$100 per day.  
(all food & beverage items are subject to 28% administrative charge and 7.75% state sales tax)*





# DINNER

## INCLUDES • CHOICE OF

Starter, Middle Course (4-course option), Entrée & Dessert with Assorted Breads

## STARTER • SELECT ONE

Mixed Green Salad, seasonal fruit, candied pecans, sherry vinaigrette • gf

Roasted Beets, burrata, arugula, pistachios, sherry gastrique • gf

Butter Lettuce Salad, butter lettuce, endive, arugula, pistachio, pear, blue cheese • gf

Little Gem Salad, crispy bacon, avocado, pickled onions, green goddess dressing • gf

## MIDDLE COURSE • SELECT ONE

*four-course option*

Pumpkin Soup, croutons, five spice crème, hazelnuts, sage

Potato Gnocchi, seasonal peas, foraged mushrooms, parmigiano reggiano, pea shoots

Risotto, butternut squash, bacon lardon, sage

# FAMILY STYLE DINNER

priced per person • 3-course, \$175 pp • 4-course, \$225 pp

## ENTRÉE • SELECT TWO

Atlantic Cod, lemon caper, brown butter • gf

Bodega Bay Halibut, watercress sauce • gf

Whole Roasted Chicken, meyer lemon, rosemary • gf

Roasted Beef Filet, onion marmalade, beef jus • gf

Balsamic Braised Beef Short Ribs, onion agrodolce • gf

Garganelli Pasta, pumpkin, sage, hazelnut

## ACCOMPANIMENTS • SELECT TWO

Corn Polenta Gratin

Roasted Seasonal Vegetables • gf

Truffled Macaroni & Cheese, house-cured ham, gruyère

Roasted Potatoes, crème fraîche, green onion, bacon

Sweet Potato Fondant, bacon lardon, green onion

Foraged Mushrooms, wilted greens

Sautéed Brussel Sprouts, bacon lardon, whole grain mustard

*\*choose additional accompaniments for \$10 pp*

## DESSERT • SELECT ONE

Huckleberry Vacherin, chantilly, meringue, huckleberry

Coulis Warm Chocolate Cake, salted caramel ice cream, cookie crumble

Caramelized Apple, caramel, vanilla mascarpone, lemon thyme

Croissant Bread Pudding, seasonal fruit

Vanilla Pot de Creme, seasonal compote

House-Made Churros, chocolate sauce





## INCLUDES • CHOICE OF

Starter, Middle Course (4-course option), Entrée & Dessert with Assorted Breads

## STARTER • SELECT ONE

Mixed Green Salad, seasonal fruit, candied pecans, sherry vinaigrette • gf

Butter Lettuce Salad, butter lettuce, endive, arugula, pistachio, pear, blue cheese • gf

Roasted Beets, burrata, arugula, pistachios, sherry vinaigrette • gf

Little Gems Salad, crispy bacon, avocado, pickled onions, green goddess dressing • gf

## MIDDLE COURSE • SELECT ONE

Wild Mushroom Velouté • gf

Pumpkin Soup, croutons, five spice crème, hazelnuts, sage • gf

Potato Gnocchi, spinach, foraged mushrooms, parmigiano reggiano, arugula

Risotto, seasonal peas, bacon lardon, mint

# PLATED DINNER

priced per person, 40 person maximum  
3-course, \$200 pp • 4-course, \$250 pp

## ENTRÉE • SELECT TWO

Atlantic Cod, cod brandade, lemon brown butter • gf

Scottish Salmon, spinach, baby carrots, charred spring onion purée • gf

Roasted Chicken Breast, glazed carrots, spinach, pearl onions, natural jus • gf

Filet of Beef, potato confit, grilled radicchio, blue cheese • gf

Garganelli Pasta - pumpkins, sage, hazelnuts

Rosemary Crusted Lamb Loin, hummus, baby carrots & lamb jus\* • gf

\*add \$10 supplement // additional entree choice for \$15 pp

## DESSERT • SELECT ONE

Meyer Lemon Tart, vanilla mascarpone cream & lemon thyme

Strawberry Vacherin, chantilly cream, meringue, strawberry coulis • gf

Warm Chocolate Cake, salted caramel ice cream, cookie crumble

Tiramisu, lady fingers, coffee cream, butter chocolate • gf

Croissant Bread Pudding, huckleberries



## CANAPÉS • SELECT FOUR

Oysters on the Half Shell, *pepper mignonette* • gf  
Halibut Ceviche, *citrus, avocado & corn tortilla chips* • gf  
Tempura Oyster, *avocado, pickle onions & spicy remoulade*  
Sweet Potato Pakora, *truffle aioli* • gf  
Seasonal Arancinis, *mostarda sauce*  
Beef Carpaccio, *arugula, parmigiano reggiano* • gf

## ARTISAN CHEESE DISPLAY

Local & Imported Cheeses  
Seasonal Fruit Chutney  
House-Made Fig Compote  
Rustic Grilled Bread

## RISOTTO STATION

*chef fee applies*

Arborio Rice  
Local & Imported Cheeses  
Seasonal Vegetables  
Grilled Mary's Chicken

## SALADS • SELECT TWO

Roasted Beets, *goat cheese, arugula, pistachios, sherry gastrique* • gf  
Little Gems Salad, *crispy bacon, avocado, pickled onions, green goddess dressing* • gf  
La Quercia Prosciutto, *pear, baby arugula, local honey & citrus vinaigrette* • gf

## CARVING STATION • SELECT ONE

Scottish Salmon Fillet, *citrus vinaigrette* • gf  
Dry Rubbed Ribeye Steak, *house-baked rolls & sweet butter*

## DESSERT PRESENTATION

Chefs Selection of Assorted Seasonal Desserts



# YOUNTVILLE RECEPTION

*\$175 per person • 2 chefs required, \$200 ea. • chef fees are up to 50 guests*



## CANAPÉS • SELECT FOUR

Spot Prawn Cocktail, horseradish,  
spicy tomato syrup  
Deviled Farm Egg, *crispy prosciutto*,  
*piment d'espelette*  
Mini Grilled Fontina Cheese Sandwich,  
*wild mushrooms*  
Crispy Pork Belly, *apple, cracked black*  
*pepper • gf*  
Diver Scallop, *black garlic aioli, chili*  
*lemon • gf*  
Smoked Salmon, *meyer lemon*,  
*crème fraîche*

## MEZZA PLATTER

Traditional Hummus, *grilled vegetables*,  
*olives, baba ghanoush, grilled pita*,  
*tabbouleh*

## DESSERT PRESENTATION

Chefs Selection of Assorted Seasonal  
Desserts

## SALADS • SELECT TWO

Roasted Beets, *burrata, arugula, pistachios, sherry gastrique • gf*  
La Quercia Prosciutto, *melon, baby arugula, local honey, citrus vinaigrette • gf*  
Mixed Greens, *seasonal fruit, candy walnuts, sherry vinaigrette*

## PASTA STATION

*chef fee applies*

Pasta, *spaghetti, garganelli, elbow*  
Sauces, *pomodoro, classic mornay, pesto*  
Roasted Fennel, *preserved lemons, almonds*  
Grilled Chicken  
Shrimp

## BBQ LIVE GRILLING STATION

*charcoal for 2 hours included • chef fee applies*

### Choose up to Three:

Sausage with Onions & Peppers  
Citrus & Herb Chicken Breast  
Berkshire Pork Loin  
Hanger Steak

### Additional Options:

New York Strip Steak • *add \$15 per person*  
Lamb Chops • *add \$18 per person*  
Wild King Salmon • *add \$15 per person*

Grilled Vegetables & Condiments

# HERITAGE OAK RECEPTION

*\$225 per person • 2 chefs required, \$200 ea. • chef fees are up to 50 guests*





# BAR SELECTIONS

*\$250 for 3 hours, per bartender  
1 bartender per 30 guests is required*

## PREMIUM BAR

*\$18 per drink • standard mixers, sodas & garnishes included  
\$15 each • selection of domestic & imported beers*

Ketel One Vodka  
Bombay Sapphire Gin  
Bulleit Bourbon  
Johnny Walker Black  
Casamigos Blanco Tequila  
Captain Morgan White Cointreau  
Sommelier Selected House Red & White Wines

## ULTRA PREMIUM BAR

*\$25 per drink • standard mixers, sodas & garnishes included  
\$15 each • selection of domestic & imported beers*

Belvedere Vodka  
Hendricks Gin  
Woodford Reserve Bourbon  
McCallan 12 Yr.  
Ron Zacapa Rum  
Don Julio Blanco Tequila  
Grand Marnier  
Sommelier Selected House Red & White Wines

## BUBBLES BAR

*priced per bottle • standard mixers, sodas & garnishes included  
\*specialty bottle choices available*

Domain Chandon Brut • \$60 per bottle  
Domain Chandon Brut Rosé • \$60 per bottle

*Specialty Spirits Available with Minimum Guarantee of One Bottle at Banquet Bar Pricing  
\*All Spirit Brands are Subject to Change: A Comparable Replacement will be Supplied*



*Garden cuisine is always in season - seasonal substitutes may apply.  
Should your guest/ group count have 30 or less attendees, there will be an additional fee of \$100 per day.  
(all food & beverage items are subject to 28% administrative charge and 7.75% state sales tax)*



# INFORMATION



## **MENUS**

Enclosed for your consideration are the Hotel Yountville 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 28% administrative charge and applicable state sales tax. Menu pricing is subject to change, however, will be confirmed thirty (30) days prior to your event.

All plated Lunch and Dinner menus are priced per person, include your choice of one (1) appetizer, one (1) entrée and one (1) dessert. Our culinary staff will accommodate two (2) entrée 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. Hotel Yountville 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.

## **GUARANTEES**

A guaranteed guest count and any dietary restriction or requests are due by 11:00am 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 been received by the hotel is subject to the approval of Hotel Yountville culinary team. Menu substitutions may apply. Should your guest/ group count have 30 or less attendees, there will be an additional fee of \$100 per day.

## **BEVERAGE SERVICE**

A Bartender is required for every thirty (30) guests along with a \$250.00 for three (3) hours per bar, plus 28% administrative charge and applicable sales tax. Drinks are charged on per drink basis. Any Wine purchased from Hotel Yountville is charged by the bottle, plus 28% administrative charge and applicable sales tax. Wine brought into the hotel will be charged a corkage fee of \$35.00/per 750ml bottle, plus 28% administrative charge and applicable sales tax.

## **SET-UP, DECORATIONS OR SHIPPED MATERIAL**

The Sales and Catering Department must approve all shipped material. Please address to Hotel Yountville, c/o Catering Department, Company name, event date and event contact.

## **AUDIO VISUAL EQUIPMENT**

Hotel Yountville 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.

# **PRIVATE EVENT DINING TERMS AND CONDITIONS**







# *Hotel Yountville* resort & spa

With the most desirable location in the Napa Valley, the Hotel Yountville Resort & Spa has refined service and unparalleled Cuisine. Whether you're hosting a corporate-wide celebration, a high-profile board meeting, or social celebration our professional staff is here to assist event planners with flexible indoor and outdoor venues for up to 80 guests. We offer modern technology, fine dining experience, decor, accommodations and activity assistance.

*We invite you to explore our hotel in beautiful Wine Country and Yountville heritage reimagined.*

*6462 Washington Street  
Yountville, CA 94599*

*707. 967.7900*

*[sales@hotelyountville.com](mailto:sales@hotelyountville.com)  
[www.hotelyountville.com](http://www.hotelyountville.com)*