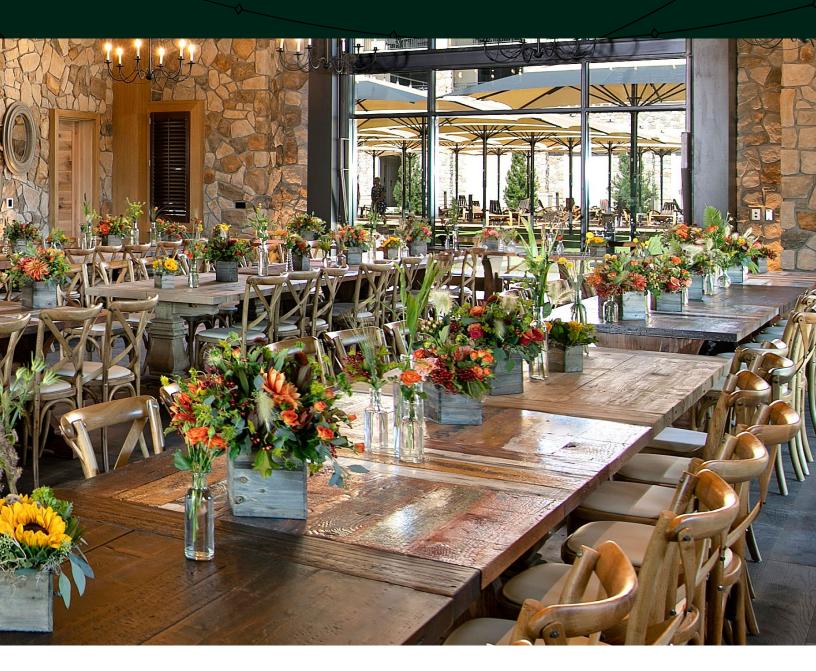
2024

BANQUETMENU



THE MERITAGE

RESORT AND SPA™

WELCOME!

From experiential dining and interactive culinary experiences to on-property dine-around (or wine-around) options, The Meritage Resort is the perfect meeting location for foodies.

Savor Your Stay



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MEET OUR EXECUTIVE CHEF

CHEF JOSE MEJIA

Jose Mejia is a skilled gastronomic professional with almost 15 years of experience in the culinary arts. He joined The Meritage culinary team in 2019 as executive sous chef and opened the resort's "farm to fork' Italian restaurant Olive & Hay. In 2022, he was elevated to Executive Chef where he leads the resort's team of culinary experts for the property's seven food & beverage outlets and banquet team.

Prior to joining The Meritage, Mejia worked at several renowned culinary destinations, including Bouchon Bistro, a Michelin Star restaurant, where he served as saucier-chef de partie and led a five-chef team. Mejia also served as sous chef of the award-winning Pump Room at Public Hotel, where he developed menus and led an eight-chef team. Mejia also spent time as Parkshore Grill's line cook here he designed the nightly-rotated, four-course dinner and wine pairing menu.

Mejia received his Associate's Degree in Culinary Arts at Le Cordon Bleu and his Bachelor's Degree in Hotel and Restaurant Management from the Art Institute, where he participated in the Taste of NFL alongside some of the country's top chefs.

Chef Jose Mejia has a passion for making memories around the table and curating and delivering an unparalleled dining experience for guests.





4 / THE MERITAGE RESORT AND SPA

OUR FARM PARTNERS

Meritage Garden & Sunny Side Up Ranch

Situated adjacent to the Vineyard Deck on the resort's campus, the Meritage Garden is bathed in sunlight and caressed by marine winds from San Pablo Bay year-round. At any given time, you might find a team member working the garden and harvesting Herbs, Edible Flowers, Lettuce, Collard Greens, Cauliflower, Fennel, Swiss Chard, Artichokes, and other Seasonal Fruits and Vegetables. Just down the vineyard hill Sunny Side Up Ranch is home to a brood of happy chickens.

Tenbrink Farms

In 1982 Linda and Steve Tenbrink moved to Suisun Valley as newlyweds and started to acquire farmland. Fast forward to 2024, Tenbrick Farms now encompasses 52 acres planted with walnuts, fruit trees, and heirloom tomatoes. They grow several hundred varieties of tomatoes each year and seasonally supply The Meritage with Stone Fruit, Tomatoes, Peppers, Cucumber, Melons, Squash, Olive Oil, Long Beans, and Walnuts.









Skyhill Farm

In 1990, Amy Wend and a partner set out to create a unique facility in Napa Valley. With the help of a herd master, Amy began acquiring a small herd of goats, one of whom was Emily, who is featured on their cheese labels. Skyhill Farms provides goat cheese and honey to The Meritage Resort.

Live Oak Farms

Family is the cornerstone of Live Oak Farms. The Giampaoli's operate multi-generational family farm that is approaching 100 years in the industry and has remained true to the land, devoted to the people, and supportive of the community. Live Oak Farms Supplies The Meritage with Lettuce, Edible Flowers, Persimmon, Tomatoes, Apples, Strawberries, Long Beans, Radishes, and Beets.

Garden at Meadowood

In harmony with the seasons, the Garden at Meadowood celebrates the exceptional local bounty of Napa Valley and its environs. The Garden at Meadowood supplies The Meritage with Micro Greens, and Specialty Hyper-Seasonal Produce.

1. The Meritage Garden 2. Skyhill Farm

3. Sunny Side Up Ranch

BREAKFAST



Plated Breakfast

Breakfast accompanied by seasonal fruits & berries, breakfast pastries, sweet butter & preserves, fresh squeezed orange, grapefruit, cranberry & apple juices, low-fat, skim & almond milk, Peerless Coffee & Numi Organic Teas.

Minimum of 20 quests. 10 additional per person for groups 19 or less.

THE CLASSIC

8 / BREAKFAST

scrambled eggs,
applewood smoked bacon,
herb roasted fingerling potatoes,
whole roasted tomato, chives

WINE COUNTRY FRITTATA

zucchini, basil, cherry tomatoes, petaluma white cheddar, spicy sausage, smashed red bliss potatoes, frisèe salad

54 FRENCH TOAST

brioche french toast, applewood smoked bacon, mascarpone crème fraiche, stone fruit compote

54 THE NAPA BENEDICT

eggs benedict – model bakery english muffin, poached farm egg, canadian style bacon, wilted spinach, classic hollandaise smashed red bliss potatoes, seasonal grilled vegetables

Boxed Breakfast

Boxed breakfast accompanied by Peerless Coffee & Numi Organic Teas with to-go cups and individual creamers.

Minimum of 20 guests.

10 additional per person for groups 19 or less.

Gluten free pastries available upon request
at an additional cost.

BOXED CONTINENTAL

seasonal fruits & berries

parfait – greek yogurt, fresh berries, nut house granola

freshly baked chocolate croissant individual orange juice

BOXED CLASSIC

seasonal fruits & berries
blueberry muffin
meritage muffin sandwich – fried egg,
sausage patty, gruyere cheese, aioli

BOXED CROISSANT

individual orange juice

seasonal fruits & berries

lemon poppy muffin

croissant sandwich – scrambled eggs,
ham, white cheddar, sliced tomato, pesto aioli
individual orange juice

BOXED BURRITO

banana bread
burrito – scrambled eggs, chorizo, black beans,
pico de gallo, cheese, fresh salsa
individual orange juice

Gluten Free Pastries and Muffins upon request at additional cost

All
HAPPINESS

depends on a

leisurely

BREAKFAST.

John Gunther



Breakfast sandwiches may be served in box or kept in chafing dish.

All items are priced per person unless noted & subject to 25% Service Charge and 7.75% Sales Tax. All items are subject to seasonal availability and are served for up to 90 minutes.

48

46

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DF = Dairy Free GF = Gluten Free VE = Vegetarian VG = Vegan DF = Dairy Free GF = Gluten Free VE = Vegetarian VG = Vegan BREAKFAST / 9

54

Buffet Breakfast

Breakfast accompanied by fresh squeezed orange, grapefruit, cranberry & apple juices, low-fat, skim & almond milk, Peerless Coffee & Numi Organic Teas.

Minimum of 20 guests. 10 additional per person for groups of 19 guests or less.

Gluten free pastries available upon request at an additional cost.

45

57

THE NAPA CONTINENTAL

fresh fruits VG

individual organic yogurts ^{VG}

nuthouse! granola VG

chef's pastries VG

fruit filled & cheese danishes, butter croissants, muffins, breakfast breads

THE CARNEROS CONTINENTAL

fresh fruits & berry display VG

individual organic yogurts VE

nuthouse! granola VG

assorted mini bagels VE

whipped plain, scallion & strawberry cream cheeses,

assorted jams & butter

chef's breakfast pastries VE

fruit filled & cheese danishes, butter croissants,

muffins, streusel coffee cake

AMERICAN CLASSIC

fresh fruits & berry display VG

individual organic yogurts VE

nuthouse! granola VG

farm fresh scrambled eggs with chives GF VE

applewood smoked bacon GF

pork sausage GF

roasted fingerling potatoes GFVG

ground chile, sweet peppers & onions

chef's breakfast pastries VE

fruit filled & cheese danishes, butter croissants,

muffins, streusel coffee cake

WINE COUNTRY BREAKFAST

59

fresh fruits & berry display vg

fresh berries, greek yogurt, granola parfaits VE

chef's breakfast pastries VE

fruit filled & cheese danishes, butter croissants,

muffins, streusel coffee cake

wine country frittata

kale, tomato, sharp cheddar, ham

brioche french toast ^{vE}

maple syrup, powdered sugar, berries

applewood smoked bacon GF

pork sausage GF

smashed potatoes GF VG

with cajun seasoning

SPA BREAKFAST

60

fresh fruits & berry display vg

individual organic yogurts VE

nuthouse! granola ^{VG}

chef's breakfast muffins vg blueberry, banana nut,

cranberry orange, bran

scrambled egg whites GF VE

mushroom, spinach, petaluma white cheddar

chicken apple sausage GF

roasted fingerling potatoes GF VG ground chile, sweet peppers & onions

mccann's steel cut oatmeal v_G

brown sugar, golden raisins & cinnamon





Buffet Brunch

Brunch accompanied by fresh squeezed orange, grapefruit, cranberry & apple juices, low-fat, skim & almond milk, Peerless Coffee & Num Organic Teas.

Minimum of 20 guests. 10 additional per person for groups of 19 guests or less.

RUTHERFORD

95

artisan bread display VE

fresh fruits & berry display vg

cheese & charcuterie GF

local artisan cheeses, dried fruits with locally made charcuterie & pickled vegetables

smoked salmon board GFDF

tomato dice, english cucumber, shaved red onion

organic green salad ^{vG}

cherry tomatoes, english cucumber, pickled red onion, croutons, white balsamic vinaigrette

farro salad DF VG

roasted vegetables, pickled grapes, walnuts, tarragon dressing

selection of mini quiche

lorraine, ham and cheddar, sun-dried tomato

eggs benedict

english muffin, poached farm egg, canadian style bacon, classic hollandaise, chives

smashed red bliss potatoes GFVG rosemary & roasted garlic

grilled seasonal vegetables GFVG

roasted beef tenderloin GF au jus, béarnaise

blueberry croissant bread pudding VE

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10 / BREAKFAST DF = Dairy Free GF = Gluten Free VE = Vegetarian VG = Vegan DF = Dairy Free GF = Gluten Free VE = Vegetarian VG = Vegan BRUNCH / 11

Breakfast Enhancements

To be ordered in conjunction with breakfast buffets. For minimum of 12 people.

OMELET STATION Chef required at 200 per 50 guests - minimum 25 guests whole eggs, egg whites, cured ham, bacon, petaluma white cheddar, jack cheese, cremini mushroom, spinach, red onions, local tomatoes, bell peppers, salsa	19
BREAKFAST BURRITO GF scrambled egg, chorizo, pepper jack cheese, black beans, pico de gallo, avocado, roasted sa	<i>15</i> Isa
ASSORTED MINI BAGELS VE whipped plain, scallion & strawberry cream cheeses, assorted jams & butter	10
BUTTERMILK PANCAKES VE vanilla maple syrup	13
BRIOCHE FRENCH TOAST VE dark amber maple syrup, toasted pecans	13
BUTTERY CROISSANT SANDWICH organic egg, petaluma white cheddar, country h	<i>15</i> nam

assorted mini bagels, cream chec chive spread, capers, shaved red hard boiled egg, local tomatoes	
MCCANN'S STEEL CUT OATME	AL VE 13
brown sugar, golden raisins & cir	namon
SIDES	
applewood smoked bacon GF	10
turkey bacon ^{GF}	10
grilled chicken apple sausage ^{GF}	11
pork sausage link ^{GF}	11
farm fresh scrambled eggs VE DF GF	10
individual organic yogurts ^{ve}	10
hard boiled eggs VE DF GF	38 dozen
vegan egg substitute	+ 5 per person
doughnuts ^{vE} old fashioned, sugar, glazed	60 dozen

SMOKED SALMON BOARD

THE PRESSED JUICE BAR VG GF green machine - kale, cucumber, celery & green apple roots beet, ginger, apple, lemon sweet citrus - orange, lemon, pineapple, tumeric MIMOSA BAR VG Bartender required at 200 orange, strawberry or pomegranate BLOODY MARY BAR Bartender required at 250 classic preparation, served with accoutrements: poached shrimp, rasher of bacon or pickled vegetables with the usual suspects (celery, tabasco, etc) standard. accoutrements: 5 per person/per piece

BREAKS

Minimum of 10 guests. 10 additional per person for groups of 9 guests or less.

EATING NATURALLY

19

fresh fruit display with organic berries Realm smoothies, choice of one:

> berry banana - strawberry, banana, lucuma, lemon, beet, coconut milk, sacha inchi protein

tropical greens - pineapple, mango, coconut milk, carrot, lemon, wheatgrass, sacha inchi protein

both smoothies +4

27

24

NAPA VALLEY CRUDITÉ GF VG

english cucumbers, baby carrots, celery, breakfast radish, broccolini, baby sweet peppers, and seasonal meritage garden vegetables roasted garlic hummus, tzatziki, babaganoush, grilled garlic flatbread

SOUTHWEST VE GF

homemade chips, fire roasted salsa, salsa verde, pinto bean dip, guacamole, chipotle sour cream



THE ICE CREAM PARLOR VE

Scooping attendant required at 200, comes with ice cream cart
vanilla & chocolate ice cream, toasted peanuts,
whipped cream, cherries, salted caramel,
chocolate fudge, m&m's, gummy bears,
toasted almonds, sprinkles, coconut

29

29

22

29

32

27

SNACK ATTACK

freshly popped popcorn
salt, cinnamon/sugar and butter
mini corn dogs
honey mustard dipping sauce, ketchup
kettle chips
salt & vinegar, bbq, cracked black pepper
assorted meritage cookies, assorted soft drinks

TRAIL MIX BAR VE

toasted nuts, m&m's, chocolate chips, dried cranberries, currants, golden raisins, yogurt covered pretzels, banana chips^{GF}

EATING LOCALLY VE

drunken goat, point reyes bleu, marin triple cream brie, vella dry jack, fiscalini cheddar, dried & fresh fruits, nuts, honeycomb & fig chutney, artisan bread display

THE CHARCUTERIE BOARD DF

locally made charcuterie, sliced prosciutto, cabernet salami, mortadella, pickled peppers & vegetables, roasted garlic, whole grain mustard, artisan bread display

COLD BREW BREAK VE

cold brew coffee, half and half, 2% milk, non-fat milk, almond milk, chocolate dipped biscotti, chocolate covered almonds, brownies

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À La Carte Break Selections

Minimum order is one dozen.

house made granola bars ve nuthouse! granola, dried currants	54 dozen
lemon bars ^{vE}	48 dozen
french macarons VE GF - assorted flavors	54 dozen
cookies ^{VE} - assorted flavors	52 dozen
whole fruit ^{vg gf}	4each
candy bars ^{GF} - <i>assorted</i>	5 each
kettle chips ^{vg gf} - assorted	5 each
popcorn ^{vg gf}	6 each
beef jerky DF GF	11 each
fudge brownies & pecan blondies ^{VE}	54 dozen
ice cream bars ^{VE GF}	64 dozen
toasted nuts VG DF GF	6 per person
granola & energy bars ^{ve}	6 each
kind bars	8 each
rx bars	8 each

Gluten Free or Dairy Free Cookies, Brownies & Blondies upon request +8 per dozen

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Beverage Selections

Minimum of one gallon.

fresh brewed peerless coffee regular or decaffeinated	110 gallon
numi organic teas - αssortment	100 gallon
freshly squeezed juice - orange, grapefruit, apple, pineapple, or cranberry	75 gallon
iced tea - paradise tropical or regular	95 gallon
freshly squeezed lemonade	95 gallon
soft drinks - assorted	7 each
bottled iced tea - assorted	7 each
red bull - regular or sugar free	9 each
acqua panna 330ml	7 each
san pellegrino 330ml	7 each
organic coconut water	10 each
blue bottle cold brew	11 each
bottled kombucha - assorted	11 each
hot chocolate or spiced apple cider	90 gallon
gatorade	7 each
bottled juices	7 each
assortment of orange, apple, or cranberry	
seasonal agua fresca ^{vg}	93 gallon
watermelon & silverado strawberry (spring	g/summer)
blackberry mint & lemon (summer/fall) green apple & cider (fall/winter)	
pineapple, ginger & lime (winter/spring)	
F sapple, ginger & inne (inneelispinig)	

Beverage Packages

Includes peerless coffee, numi organic teas, assorted soft drinks, bottled water

Minimum of 10 guests.

HALF-DAY BEVERAGES

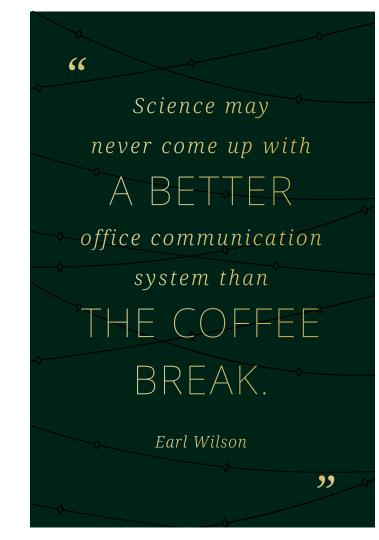
served for up to four hours

Served for up to eight hours

FULL-DAY BEVERAGES 40 per person







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26 per person

14 / BREAKS DF = Dairy Free GF = Gluten Free VE = Vegetarian VG = Vegan DF = Dairy Free GF = Gluten Free VE = Vegetarian VG = Vegan BREAKS / 15

LUNCH

Plated Lunch

3-course plated lunch accompanied by bread & butter, Peerless Coffee & Paradise Tropical Iced Tea.

Minimum of 20 quests. 10 additional per person for groups of 19 quests or less. Two entrées plus one vegetarian alternative may be offered with the higher priced entrée prevailing for all.

FIRST COURSE select	one	select	Ε	S	R	U		0	C	Т	S	R	I	F
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roasted butternut squash soup VE GF creamy parmesan black truffle foam, toasted pepitas

chicken tortilla soup GF avocado, pico de gallo, cheddar cheese, sour cream

meritage caesar VE petite romaine lettuce, parmesan crostini, local tomatoes, whole grain garlic dressing

meritage caprese VE GF heirloom tomatoes, burrata cheese, aruqula, aged balsamic, basil oil

napa valley greens VE GF point reyes blue cheese, shaved radishes, caramelized pecans, baby carrot ribbon, citrus vinaigrette

DESSERT select one

fleur de sel chocolate tart VE vanilla, caramel

key lime tart VE white chocolate whipped ganache, fresh berries

traditional cheesecake VE GF whipped cream, berry compote

carrot cake VE cream cheese frosting, candied walnuts

artisan cheese plate VE selection of local & imported cheeses, crackers, fruits + 5

ENTRÉES

seared ahi tuna nicoise salad DF GF

baby arugula, haricot verts, soft poached shoyu egg, cherry tomatoes, black olive viniagrette	
grilled chicken wedge salad ^{GF} iceberg lettuce, bacon, cherry tomatoes, avocado, goat cheese, garlic & mustard aioli	65
mary's organic chicken breast ^{GF} butter whipped potatoes, local seasonal vegetables, wild mushrooms & tomato ragu, chicken demi-glace	67
seared pacific salmon ^{GF} snap pea risotto, roasted garlic, seasonal vegetables, caper beurre blanc, frisèe & fennel slaw	67
pan roasted sea bass filet GF potato & bacon "hash", roasted onion puree, orange gremolata, baby turnips, apple cider gastrique	67
cheese tortellini ^{vE} roasted vegetables, puttanesca , arugula, shaved parmesan, black olive dust	62
grilled flat iron GF DF spiced roasted heirloom carrots, blistered cherry tomatoes, quinoa risotto, red onion jam	72
lemon chicken piccata ^{GF} toasted fregola sarda, shaved feta, crispy capers, brown butter sauce	74

Boxed Lunch

Intended for off-site consumption, vendor or volunteer meals only. All boxed lunches are prepared to-go and include whole fruit, kettle chips, cookie (chocolate chip or oatmeal raisin), and a bottled water. No table set up, china, glassware or flatware is included.

Minimum of 10 quests. 10 additional per person for groups of 9 quests or less

SIDE SALADS choice of one

cherry tomatoes VE GF - mozzarella, balsamic vinaigrette, basil fusilli pasta salad DF - diced ham, kalamata olives, diced bell peppers, sundried tomatoes potato salad VE GF - red bliss potatoes, mustard, herbs, green onions white bean salad VG - shredded kale, pickled red onion, gremolata

SANDWICHES

57 choose one 60 choose two 64 choose three

roast beef - soft deli roll, dijonnaise, house made pickles, white cheddar, tomato, romaine lettuce herbed grilled chicken - ciabatta, romaine lettuce, local tomatoes, avocado, crispy bacon, garlic aioli roasted turkey - sliced sourdough, marin brie, caramelized onion, sun-dried tomato aioli, baby kale prosciutto - baguette, arugula, mozzarella, salami, pesto aioli, pickled pepper grilled zucchini VG - focaccia, portobello, roasted garlic paprika hummus, aruqula, bell pepper

ENTRÉE SALADS

grilled chicken salad GF DF - sweet gem, cherry tomatoes, hard boiled egg, diced apple, avocado, citrus vinaigrette additional +3 per person

grilled salmon salad DF - red quinoa, bulgur tabbouleh salad, diced cucumber, mint, apricot, diced red bell pepper, citrus dressing

additional +4 per person



67

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16 / LUNCH **DF** = Dairy Free **GF** = Gluten Free **VE** = Vegetarian **VG** = Vegan **DF** = Dairy Free **GF** = Gluten Free **VE** = Vegetarian **VG** = Vegan LUNCH / **17**

Buffet Lunch

Buffets are available on listed day however alternate day selections are available for an additional \$5/person. Lunch accompanied by Peerless Coffee & Paradise Tropical Iced Tea.

Minimum of 20 quests. 10 additional per person for groups of 19 quests or less.

ITALIAN RUSTICA

monday

tuesday

market greens panzanella – toasted focaccia croutons, heirloom tomatoes, shaved red onion, cucumber, pesto garlic dressing

76

72

cherry tomato & mozzarella salad - aged balsamic, basil

pesto grilled chicken breast - capers, tomatoes, kalamata olives, thyme jus

grilled flat iron with rosemary & balsamic - gorgonzola, truffle mushrooms

cheese tortellini - pesto cream & pecorino

ratatouille, fresh basil

grilled garlic focaccia

tiramisu, biscotti

DOWN ON THE BORDER

red chili pork posole DFGF - shaved radish, cilantro,

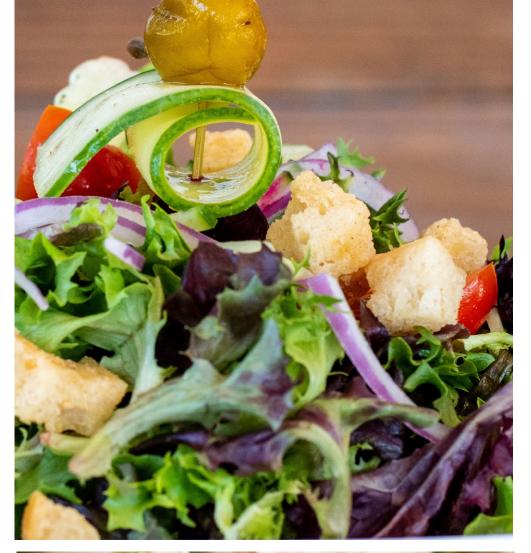
queso fresco, tortilla chips mezcal dressing

roasted peppers, orange dressing

braised chicken tinga DF GF – tomatillo sauce, roasted onion chili roasted vegetables

white corn tortillas, GF sour cream, chipotle, shaved radish, shredded cabbage, pickled red onion

chocolate & caramel sauce





COOL WRAPS

hearts of romaine VE GF VG - english cucumbers, tomatoes, sliced mushrooms, sherry vinaigrette

quinoa tabbouleh GFVG – cucumbers, dried fruit, spinach, pine nuts, basil, mint, meyer lemon vinaigrette

tiger shrimp salad ^{GF} – shaved fennel, orange, fresh herbs, citrus vinaigrette Wraps choice of three

fried panko crusted avocado GF VE – spinach tortilla, skyhill goat cheese, zucchini, sweet pepper, honey, arugula

shaved turkey wrap - whole wheat wrap, local tomatoes, avocado, smoked bacon, chopped romaine, chipotle aioli

roast beef wrap - house made pickles, bib lettuce, dijonnaise, dill havarti, tomatoes, flour tortilla

tuna salad wrap DF – tuna salad, pickled jalapeño, arugula, avocado, cucumber

chicken wrap - shredded cabbage, ranch aioli, white cheddar, tomatoes, red onions, flour tortilla

carrot cake - cream cheese frosting blueberry bread pudding

FARMERS MARKET SOUP & SALAD thursday

sweet corn & chili chowder VE GF

build your own salad

lettuce - romaine hearts, baby spinach, bibb lettuce, arugula additions - shredded carrots, heirloom cherry tomatoes,

diced cucumbers, shaved red onions, charred corn, shaved radishes, sliced mushrooms, roasted zucchini, toasted almonds, olives, hard-boiled eggs, chickpeas, focaccia croutons

cheese - feta, crumbled point reyes blue, shredded cheddar, crumbled goat

dressings - red wine vinaigrette VG, spiced yogurt VE, honey citrus vinaigrette VE

ancient grain tabbouleh salad DF – red quinoa, bulgur, diced cucumber, mint, apricot, diced red bell pepper, pickled shallot, citrus dressing

protein board DF GF – smoked paprika grilled flat iron, tuscan marinated grilled chicken breast, dill marinated baked atlantic salmon

bread rolls VE

fallen angel chocolate torte VE, lemon tarts VE

lime wedges, cabbage

spicy mango salad VE GF - cilantro, spinach, avocado,

romaine salad VG GF – black beans, red onion, cilantro, jicama,

tacos

beef fajita DF GF - grilled onion, roasted poblano

roasted salsa roja, salsa verde GF

pinto beans and mexican rice VG GF DF

cinnamon dusted churros VE - whipped cream,

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wednesday

74

saturday

NAPA ORGANIC 76

roasted heirloom carrot salad VE GF – arugula, friseè, toasted pepitas, laura chenel goat cheese, orange honey dressing

baby spinach VE GF – broccoli florets, blueberries, feta cheese, dried cranberries, toasted sunflower seeds, poppy seed ranch

poached shrimp DF GF - lacinato kale, avocado, grapefruit segments, meyer lemon vinaigrette

pan seared local catch GF – lemon beurre blanc, roasted cauliflower, golden raisins, capers

mary's organic chicken DFGF - blistered shishito peppers, cherry tomatoes, roasted cipollinis, calabrian chili, balsamic chicken jus

roasted seasonal vegetables VG GF - herbs de provence, local extra virgin olive oil artisan rolls

raspberry almond tarts VE, opera coffee cake VE

EAST ASIAN LUNCH 76

miso soup GF

shaved mango and papaya salad ^{GF} - bibb lettuce, cherry tomato, fresh garden herbs, toasted peanut, spicy lime/ginger dressing

broccoli and zucchini salad VG GF - spinach, shredded carrot, julienne hearts of palm, sesame/ponzu dressing

chicken curry GF - coconut milk, red chili, roasted garden vegetables, toasted sesame

beef short rib adobo - piquant black pepper and palm sugar marinade, braised onion, green onions, cilantro

deep fried tofu VG - "general tsao" stlye broccolini, eggplant, crispy rice crackers

steamed white rice VG

stir-fried vegetable medley ^{vE}

banana lime tarts, mochi cakes, almond cookies

sunday THE DELI 65

butterball potato salad VG GF - diced celery, whole grain mustard vinaigrette mixed green salad VG GF – cherry tomatoes, cucumber, sliced mushroom, balsamic vinaigrette build your own sandwich

deli meat – roast beef, black forest ham, genovese salami, turkey breast, tuna salad

cheeses - provolone, yellow sharp cheddar, pepper jack, swiss

condiments - sliced tomatoes, boston bibb lettuce, mustard, mayonnaise, pickle, sundried tomato aioli

bread – assorted sliced bread and rolls

kettle chips GF

assorted mini cupcakes, freshly baked cookies VE

RECEPTIONS



Reception Hors d'Oeuvres

All hors d'oeuvres are priced per the dozen, minimum of 3 dozen required.

	нот	
122 raiche,	sun dried tomato arancini VE – truffle aioli mini crab cake DF – spicy mango salsa, micro mint	85 122
96	calabrian chili oil	122
110	chicken satay ^{GFDF} – thai peanut sauce, micro cilantro	85
110	candied bacon & scallops ^{GF} - parmesan mousse, garlic chive	110
	ham & potato croquette - honey mustard	110
85	crispy polenta, pickled red onion	110
	chicken & waffles - mini maple glazed waffle,	98
85	crispy jackfruit cake ^{vG GF} – <i>pineapple sambal</i>	86
98	vegetarian spring roll vG * – sweet 'n sour sauce	86
	sriracha honey chicken meatball slider pickled veg slaw, mini bun	110
	96 110 110 85	sun dried tomato arancini VE – truffle aioli raiche, mini crab cake DF – spicy mango salsa, micro mint pancetta wrapped shrimp GFDF calabrian chili oil chicken satay GFDF – thai peanut sauce, micro cilantro candied bacon & scallops GF - parmesan mousse, garlic chive ham & potato croquette – honey mustard braised short rib GF crispy polenta, pickled red onion chicken & waffles – mini maple glazed waffle, buttermilk chicken crispy jackfruit cake VG GF – pineapple sambal vegetarian spring roll VG* – sweet 'n sour sauce sriracha honey chicken meatball slider

*GF when sauce is omitted

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Reception Stations & Displays

Minimum of 3 stations when not accompanied with plated or buffet dinner service.

All stations are served for up to 90 minutes.

Minimum of 30 guests. 10 additional per person for groups of 29 guests or less.







The Carving Board

Chef required at 250 per 25 guests. Minimum of 3 stations when not accompanied with plated or buffet dinner service.

All stations are served for up to 90 minutes.

Minimum of 30 guests. 10 additional per person for groups of 29 guests or less.

PRIME BEEF TENDERLOIN GF

575 - serves 20 bordelaise, horseradish cream, parker house rolls

HERB ROASTED & DEBONED TURKEY BREAST LEG

435 - serves 35 cranberry sauce, gravy, parker house rolls

PRIME RIB

650 - serves 35 chimichurri, horseradish cream, parker house rolls

CHAR GRILLED SALMON GF

390 - serves 20 lemon beurre blanc, crispy capers

CHILEAN SEA BASS LOIN

690 - serves 20 citrus marinated, chardonnay butter sauce, shaved fennel slaw

CHILI RUBBED WHOLE ROASTED CAULIFLOWER VE

90 - serves 6 calabrian chili aioli, garlic citrus gremolata

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ICED SEAFOOD STATION DF GF

served with cocktail sauce, horseradish, citrus wedges, sauce louie & citrus mignonette

chilled jumbo shrimp

cracked king crab legs

snow crab claws

83 dozen

128 dozen

93 dozen

TUNA POKE SALAD 29 per person

POKE STATION 46

chef required at 250 per 75 guests per station, minimum 25 guests

sashimi grade tuna or salmon ^{GF DF}, white rice ^{GF DF}, soba noodles, edamame, cucumber, corn, crispy shallot, mango, seaweed, avocado, cherry tomatoes, scallion, shredded carrots, red onions, cilantro, pickled ginger, teriyaki, sesame oil, ponzu ^{VG GF}, sriracha ^{VG GF}, spicy mayo ^{GF}

GRAZING TABLE 70

celebration of locally produced napa and sonoma cheeses and charcuterie
aritisan cheeses – point reyes bleu and toma, vella dry jack, drunken goat, fiscilani cheddar
locally made charcuterie – zoe's soppresata and genovese, fra'mani mortadella, calabrese, rosemary ham
served with – nduja, house made preserves and jams, spicy mustard, pickled peppers and baby garden
vegetables, locally cured olive medley, marcona almonds, fresh fruit of the season, artisan breads and crackers

SMALL PLATES 42 choose two 48 choose three

chef required at 250 per 75 guests per station, minimum 25 guests

braised pork belly ^{GF} – soy glazed brussels sprout, spicy shaved vegetable slaw beef short rib – bordelaise, creamy polenta, crispy shallot ratatouille ^{VG} – heirloom tomatoes, baby vegetables, local olive oil, banyuls shrimp & grits ^{GF} – stone ground grits, crispy pancetta, chive oil, roasted garlic

PASTA A LA VINO

33 choose two

served with grilled focaccia

gnocchi alla boscaiola pancetta, wild mushroom, ricotta salata, herbs

tuscan garganelli italian sausage, pomodoro sauce, parmigiano reggiano, arugula

cheese tortellini VE roasted butternut squash & truffle fonduta, toasted pepitas, asiago cheese

rigatoni alla salvia pesto VE walnuts, roasted garlic, blistered cherry tomatoes, goat cheese

TIEMPO DE TACO

29 choose two
33 choose three

served with house made white corn tortillas, fire roasted salsa, salsa verde, shredded cabbage, cilantro, lime wedges

chicken tinga verde DF GF cilantro, tomatillo, lime

carnitas ^{DF GF} jalapeño, orange

shrimp a la diablo DF GF red chile, shaved red onion, habañero sauce

carne asada DF onions, cilantro

elotte con queso VE GF corn, cotija cheese, cilantro, chipotle crema

PATISSERIE STATION

21 choose three 27 choose four

madelines fruit tarts

éclairs

seasonal cheesecake

cream puffs

black forest cake

macarons

lemon mousse cake





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24 / RECEPTIONS DF = Dairy Free GF = Gluten Free VE = Vegetarian VG = Vegan DF = Dairy Free GF = Gluten Free VE = Vegetarian VG = Vegan RECEPTIONS / 25

DINNER



Plated Dinner

3 or 4-course plated dinner accompanied by bread & butter, Peerless Coffee & Paradise Tropical Iced Tea.

Minimum of 30 guests. 10 additional per person for groups of 29 guests or less.

Two entrées plus one vegetarian alternative may be offered with the higher priced entrée prevailing for all.

STARTERS select one

curried pumpkin soup VE GF candied cashews, crème fraiche, roasted baby squash

roasted corn chowder GF crabmeat, calabrian chili oil, scallions

heirloom tomato salad ^{VE} tapenade, mozzarella cheese, aged balsamic, basil, garlic croutons

poached baby pear salad ve GF endives, candied walnuts, point reyes blue cheese, shaved radish, honey sherry dressing

little gem wedge salad crispy bacon, heirloom cherry tomatoes, pickled red onions, croutons, blue cheese dressing

baby beet salad ^{VE} pickled/raw/roasted, micro arugula, herb goat cheese spheres, shaved radish, honey vinaigrette

APPETIZERS

tuna tataki

cold

seared tuna, crispy wonton, herb salad, avocado puree

waygu beef tartar
roasted baby carrots, carmelized goat cheese, avocado,
baby arugula, banyul vinagrette toasted seed

hot

grilled jumbo asparagus
friseè, pancetta lardon, poached egg, herb gremolata

wild mushroom risotto
truffle oil, crispy parmesan, porcini, duxelles, seared enoki

soy glazed pork belly
celery root puree, shaved brussel sproutsalad, shitake

MAIN ENTRÉES

pan seared california bass ^{GF} garlic lemon beurre blanc, broccolini, orange cauliflower puree, roasted heirloom baby vegetables	128
grilled pacific salmon ^{GF} red wine reduction, olive oil smashed potatoes, roasted garlic, grilled & raw shaved fennel, mushroom ragout	130
broiled black cod ^{GF DF} miso/soy marinated, baby bok choy, black rice risotto, honey ponzu	132
braised short rib corn souffle, corn & pepper succotash, port/cabernet reduction	138
chicken breast ^{GF} goat cheese and sundried tomato stuffed, roasted asparagus, creamy polenta, garlic jus	127
filet mignon ^{GF} potato gratin, braised baby kale, baby carrots, sautéed wild mushrooms, bordelaise sauce	147
new york ^{GF} chimichurri, broccolini, buttermilk whipped potatoes, roasted baby squash, braised cipollini onions	152
DUETS one selection for the entire dinner	
grilled prime beef filet & lobster tail ^{GF} truffle bearnaise, pomme puree, asparagus, oven dried tomato	172
pan seared flat iron & roasted salmon fontina polenta, roasted baby squash, citrus beurre blanc, madeira sauce	162
herb crusted airline chicken breast & jumbo shrimp GFDF olive oil poached marble potatoes, "scampi" cream, seasonal vegetables, roasted garlic chicken jus	150

DESSERT select one

carrot cake - cream cheese frosting, candied walnuts

seasonal cheesecake - berry compote

cappuccino chocolate torte - mocha crème anglaise

flourless chocolate cake GF - crème anglaise

coffee opera - salted caramel sauce

artisan cheese plate VE - selection of local & imported cheeses, crackers, fruits + 8

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26 / DINNER DF = Dairy Free GF = Gluten Free VE = Vegetarian VG = Vegan DINNER / 27

Dinner Buffets

Buffet dinner accompanied by Peerless Coffee & Numi Organic Teas.

Minimum of 30 guests. 10 additional per person for groups of 29 guests or less.

MOUNT VEEDER 147

model bakery bread display

baby kale VE – pickled shallot, toasted sunflower seeds, dried cranberries, sliced apples, shaved parmesan, honey balsamic dressing

farro perlato VE – local wild arugula, heirloom cherry tomatoes, persiancucumber, kalamata olives, feta cheese, marcona almond, citrus dressing

local charcuterie VG – sliced prosciutto, cabernet salami, pickled peppers & vegetables, crudités, roasted garlic hummus, marinated artichokes

roasted cauliflower soup GF – crispy bacon, curry spiced cream

seared salmon GF – grilled fennel, creamy sundried tomato sauce, capers

mary's organic chicken breast DFGF - green beans, whole grain mustard, chicken jus

ballerina pasta VE – tomato conserva, mozzarella, olives, basil, chili flakes

grilled squash VG, GF - roasted baby carrots, broccolini, cherry tomatoes, chili

desserts – assorted mini cheesecakes, vanilla cream puffs, brownie bites

LA DOLCE VITA 167

model bakery bread display

grilled marinated eggplant vG GF – portobello, zucchini, yellow squash, roasted peppers, marinated artichokes

italian wedding soup DFGF

local tomatoes VE - arugula, burrata, toasted pine nuts, aged balsamic dressing

tuscan kale salad - grapes, pecorino, prosciutto, roasted garlic dressing

seabass puttanesca DF GF - grilled artichokes, capers, tomatoes, olives

beef bistecca GF – grilled asparagus, green peppercorn sauce

cheese tortellini VE – truffle cream sauce, sautéed baby spinach, crispy garlic

creamy polenta VE – mushroom sugo, confit tomato, arugula

roasted seasonal vegetables VG - balsamic roasted cippolinis

assorted tarts - pistachio, lemon, chocolate, berry

assorted macarons

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NAPA VALLEY STATION 157

model bakery bread display

locally made charcuterie GF DF - pickles, mustard, crackers

grilled seasonal vegetables VG GF - artichoke hearts, mixed olives

eating locally VE - humboldt fog, point reyes toma, marin brie, vella dry jack, porter cheddar, dried fruits, nuts, berries, honeycomb & fig jam

potato leek soup VE GF - crispy leeks, red chile oil

baby kale salad $^{\rm GF\,VE}$ - pickled strawberries & grapes, toasted walnuts, herbed feta cheese, white balsamic vinaigrette

local farmer's lettuce VE – watermelon radish, vine ripe tomatoes, shaved english cucumber, curled heirloom carrots, focaccia croutons, green goddess dressing

carving board chef required at 250 per carving station

char grilled side of salmon ^{GF} – cucumber dill yogurt, salad of shaved fennel tenderloin of beef ^{GF} – truffle demi-glace

scallion whipped potatoes VE

fire roasted heirloom carrots GFVE - cumin & herb butter

assorted mini chocolate desserts - lemon curd tartlet, opera cake, chocolate éclair, salted caramel tartlets



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Dinner

Dinner accompanied Peerless Coffee & Numi Organic Teas.

Minimum of 30 guests. 10 additional per person for groups of 29 guests or less.

FAMILY STYLE 170

model bakery bread - whipped butter, cold pressed olive oil

first

 $little\ gem\ salad\ ^{VE\ GF}\ -\ charred\ onion\ puree,\ pickled\ grapes,\ candied\ spiced\ pecans,\ buttermilk\ dressing$

heirloom tomato salad VE GF - burrata, fresh & dried olive, aged balsamic, olive oil, basil

three grain salad VE – frego la sarda, farro and qunioa with brunt lemon dressing, shaved ricotta salata, tarragon, cherry tomato, caramelized eggplant

flight of roasted baby vegetables $^{\rm VE}$ – heirloom muli-colored carrots, sunburst squash, beets, pistachio pesto, whipped greek yogurt and dukkah

main

48 hour beef short ribs ^{GF} – *creamy anson mills polenta, roasted broccolini, crispy sage, chocolate short rib jus* seared pacific salmon - *scallion potato puree, lemon caper beurre blanc, wilted spinach, pickled sweet red onion, chervil* butterball potatoes ^{VG GF} – *fresh local herbs, roasted cipollinis*

roasted asparagus & brussel sprouts GF - nueski's bacon lardon, avocado, warm sherry and grilled shallot dressing

dessert

assorted mini french pastries – opera, cream puffs, chocolate ganache

FINE DINING 205

amuse

tuna tartar DF – avocado mousse, pickled & fresh cucumber, puffed rice

first

smoked trout capellini DF - trout roe, chives, baby lettuces, "ponzu" vinaigrette

second

roasted garlic velouté VE – ricotta ravioli, shaved black truffle

third

pan seared halibut DF - baby spinach puree, preserved lemon, artichoke, crispy leeks

fourth

american wagyu flat iron GF – smoked onion jam, garlic mashed potatoes, sautéed wild mushroom, sauce perigourdine

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dessert

chocolate trilogy - salted caramel ganache tart, chocolate hazelnut cake, chocolate mousse





Late Night Snacks

SLIDERS

16 choose one 18 choose two 20 choose three

black angus beef sliders classic cheese, 1000 island aioli, tomato, caramelized onion

chicken bánh mì ^{DF} lemongrass chicken, carrot, cilantro, english cucumber

pulled pork sliders DF creamy coleslaw, spicy bbq

GRILLED CHEESE BAR VE

traditional american cheese, white bread sourdough gruyere, truffle aioli, ham whole wheat pepper jack cheese, chipotle aioli

GET YOUR FRENCH FRY FIX

garlic & parmesan fries

beer fries

thyme & truffle tater tots GF VG

housemade ketchup, spicy bbq sauce, peppercorn ranch

WINE COUNTRY TOTS GF

bbq sauce, crispy bacon, ranch drizzle, sharp cheddar

PRETZEL BITES & CHEESE DIP

MOZZARELLA STICKS VE

with marinara

NACHO BAR

sour cream, guacamole, shredded cheese, shredded lettuce, cheese sauce, pico de gallo, jalapeño, olives

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11

11

BEER, WINE AND BAR



Hour Bar

Bar Setup Includes Appropriate Mixers, Bar Fruits, Ice, Glasses, Stir Sticks, and Cocktail Napkin.

Beer & House Wines Included in Hourly Bar Packages.

TIER 1

38 first hour
17 each additional hour

TIER 2

44 first hour 18 each additional hour

BEER & HOUSE WINE PACKAGE

35 first hour 16 each additional hour

Host Bar On Consumption

Bar Setup Includes Appropriate Mixers, Bar Fruits, Ice, Glasses, Stir Sticks, and Cocktail Napkin.

	'
TIER 1 svedka vodka, cruzan aged light and dark, gordon's gin, sauza hacienda, evan williams black label, teacher's whiskey	20
TIER 2 skyy vodka, bacardí rum, beefeater gin, espolon blanco tequila, elijah craig small batch bourbon, dewars white label scotch	22
DOMESTIC & IMPORTED BEERS samuel adams, budweiser, coors light, stella artois, corona, heineken, amstel light, non-alcoholic beer	10
CRAFT BEERS heretic, lagunitas, napa smith, sierra nevada	12
NON-ALCOHOLIC BEVERAGES soft drinks, juices, acqua panna, san pellegrino 330ml	7
Cash Bar On Consumption Bar Setup Includes Appropriate Mixers, Bar Fruits, Ice, Glasses, Stir Sticks, and Coo Set up post of sale fee 150. TIER 1	cktail Napkin. 20
svedka vodka, cruzan aged light and dark, gordon's gin, sauza hacienda, evan williams black label, teacher's whiskey	
TIER 2 skyy vodka, bacardí rum, beefeater gin, espolon blanco tequila, elijah craig small batch bourbon, dewars white label scotch	22
DOMESTIC & IMPORTED BEERS samuel adams, budweiser, coors light, stella artois, corona, heineken, amstel light, non-alcoholic beer	11
CRAFT BEERS heretic, lagunitas, napa smith, sierra nevada	12
HOUSE WINE Glass EOS chardonnay, sauvignon blanc, pinot noir, cabernet sauvignon	19
NON-ALCOHOLIC BEVERAGES soft drinks, juices, acqua panna, san pellegrino 330ml	8

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32 / BEER, WINE AND BAR / 33

Wine Selections

SPARKLING/CHAMPAGNE		MERLOT	
lucien albrecht brut rose	84	duckhorn	100
gh mumm	115	roth merlot	84
gambino prosseco	56	ZINFANDEL	
CHARDONNAY		armida zinfandel	78
banshee chardonnay	74	trinitas zinfandel old vine	72
foley johnson estate chardonnay	85	CABERNET	
chalkhill chardonnay	82	the prisoner	140
trinitas chardonnay	72	foley johnson estate cabernet	200
SAUVIGNON BLANC		mount veeder	150
chalk hill sauvignon blanc	68	roth cabernet	95
ferari carano	84	stag's leap artemis cabernet	250
pascal jolivet sancerre	126	trinitas cabernet sauvignon	120
trinitas sauvignon blanc	80	OTHER REDS	
			60
OTHER WHITES		kuleto native son red blend	60
OTHER WHITES clein vionier	65	trinitas petite sirah	72
	65 55		
clein vionier		trinitas petite sirah	72
clein vionier kung fu reisling		trinitas petite sirah trinitas meritage	72
clein vionier kung fu reisling ROSÉ	55	trinitas petite sirah trinitas meritage HOUSE WINES	72 72
clein vionier kung fu reisling ROSÉ trinitas rosé banshee rosé	55 72	trinitas petite sirah trinitas meritage HOUSE WINES EOS chardonnay	72 72 46
clein vionier kung fu reisling ROSÉ trinitas rosé	55 72	trinitas petite sirah trinitas meritage HOUSE WINES EOS chardonnay EOS sauvignon blanc	72 72 46 46
clein vionier kung fu reisling ROSÉ trinitas rosé banshee rosé PINOT NOIR	55 72 65	trinitas petite sirah trinitas meritage HOUSE WINES EOS chardonnay EOS sauvignon blanc EOS pinot noir	72 72 46 46 49
clein vionier kung fu reisling ROSÉ trinitas rosé banshee rosé PINOT NOIR fel by clif lede pinot noir	55 72 65 98	trinitas petite sirah trinitas meritage HOUSE WINES EOS chardonnay EOS sauvignon blanc EOS pinot noir EOS cabernet sauvignon	72 72 46 46 49
clein vionier kung fu reisling ROSÉ trinitas rosé banshee rosé PINOT NOIR fel by clif lede pinot noir rickshaw pinot noir	55 72 65 98 55	trinitas petite sirah trinitas meritage HOUSE WINES EOS chardonnay EOS sauvignon blanc EOS pinot noir EOS cabernet sauvignon DESERT WINE	72 72 46 46 49 52
clein vionier kung fu reisling ROSÉ trinitas rosé banshee rosé PINOT NOIR fel by clif lede pinot noir rickshaw pinot noir four graces pinot noir	55 72 65 98 55 100	trinitas petite sirah trinitas meritage HOUSE WINES EOS chardonnay EOS sauvignon blanc EOS pinot noir EOS cabernet sauvignon DESERT WINE cockburn tawny port	72 72 46 46 49 52



All items are priced per person unless noted & subject to 25% Service Charge and 7.75% Sales Tax. All items are subject to seasonal availability.

INFORMATION & POLICIES

CATERING & BANQUET STANDARDS Enclosed for your review are a range of suggested menus. These menus have been created specifically with the culinary experience a group visiting wine country would enjoy. Our experienced Meetings and Events Department services team welcomes the opportunity to create custom menus to meet the needs & suit the preferences of your guests. If there are any needs not addressed within, it would be our pleasure to discuss them with you.

Please note the rates quoted are subject to 25% Service Charge & 7.75% California Sales Tax applicable to all food, beverage, labor fees & audio/visual equipment. Service Charge & California Sales Tax are subject to change.

When planning your menu, we suggest selecting one main course for all guests; however you may offer a choice of main course options if the following guidelines have been met:

- A maximum of two (2) main course options, plus one (1) vegetarian alternative, may be offered. Additional surcharge of \$10 per person will apply for a 3rd main course option.
- A common starch & vegetable will prevail for all entrées.
- The Meetings and Events Department must be provided with all meal function selections no later than ten (10) business days prior to the event.
- · For split entrées the higher priced main course will prevail for both meal selections & must be guaranteed separately.
- Client must provide a pre-set place card that includes a symbol indicating the main course selected. The Resort will also require as a spread sheet with guest names, table number & individual order.
- 30 minute delays (or more) for meal functions will have a fee assessed based on timing & event size.

Prices on the enclosed menus are subject to change based on market fluctuations. All pricing will be confirmed ninety (90) days prior to your event. Total costs vary according to the menu selection & type of event.

ALCOHOLIC BEVERAGE POLICY The sale & service of all alcoholic beverages is regulated by the California Department of Alcoholic Beverage Control. The Meritage Resort and Spa is responsible for the administration of the regulations; therefore it is our policy that no alcoholic beverage(s) may be brought into your private event. In the event a group is permitted to bring in their own wine, a corkage fee of \$35 per bottle plus tax & service charge will be assessed.

- A \$250 bartender fee will be assessed for each bar set. Our standard is one bar/bartender up to 75 quests.
- If revenues do not meet or exceed \$500, exclusive of Service Charge & Sales Tax per bar, the difference for each bar will be assessed for each bar.

COAT CHECK Coat check requires an attendant from beginning through end of your event at \$40 per hour plus tax & service with a four hour minimum.

CONFIRMATION OF ATTENDANCE/GUARANTEES In order to ensure the success of your event, it is necessary for the Meetings and Events Department to be notified with your final person count no later than (3) business days prior to the event date. This number will not be subject to any further reduction after the guarantee has been given. If the Meetings and Events Department is not notified by the time the guarantee is due, the estimated attendance as noted on the banquet event order will serve as your guarantee. Should your attendance increase suddenly or unexpectedly the Resort cannot guarantee identical service more than 3% over your guarantee. Your final bill will be charged for your actual attendance or guarantee count, whichever is greater.

LABOR FEES All action stations requiring a chef will be charged \$250 plus tax & service per chef. An additional \$10 per person will be charged for fewer than 20 guests for all Full Breakfast, Lunch, Reception or Dinner functions.

CONFERENCE SERVICES EVENT PLANNER Our DMC partners are available for Team Building, Offsite Planning & Catering, Transportation Services including Arrival & Departures, Entertainment, Décor – please let us know what we can do to assist you with your program & planning.

MEETING SPACE/EVENT SPACE The resort reserves the right to assign another room for a function. In the event that the room originally designated for such function shall become unavailable or inadequate the resort has sole discretion to reassign space.

SHIPPING & RECEIVING Should you have materials associated with your upcoming event, please send them to the resort no earlier than two days prior to the event.

There may be a charge for storage of boxes.

All parcels are to be addressed as follows:

- Attention: (your name)
- (name of your group)
- (group arrival date)
- (name of catering contact)
- The Meritage Resort and Spa
- 875 Bordeaux Way, Napa, CA 94558

FACILITY & LABOR FEES

Facility fees for all our private dining rooms will be quoted by the sales staff at the time of contracting. Facility fees will vary depending on the room(s) & times reserved. Your facility fee includes event coordination, tables with full length linens, banquet chairs, votive candles, flatware & glassware. All set-ups, clean-up & banquet staffing of your event is included with the exception of room turns or mid- day resets.

The Meritage Resort and Spa will provide executive set (note pads, pencils, ice water, glasses & hard candy) in all meeting rooms. Fees are on a case by case basis & charged accordingly to group size. Extra labor charges will apply for room set-up changes with less than 12 hours advance notice or unusual set-up requirements.

Chiavari chairs are available for events held in the Estate Cave. Based on availability Chiavari chairs are available for events outside of the estate cave for an additional fee of \$5 plus tax & service per chair.

Buffets requested for more than ninety minutes will be charged a per person fee to be determined at the time of request.

WINE TASTINGS Labor fees of \$12 per person will apply to extra room set ups/breakdowns, wine tasting set ups & or any other special request setups. Wine tastings will include three (3) wine glasses per person, one (1) dump bucket for every three (3) attendees, one (1) spit cup per person, pitcher of water without ice or lemon, pad of paper with pen. Wine steward for 50 people is a \$250 fee. Wine sommelier recommendations are available upon request.

SECURITY The Meritage Resort and Spa shall not assume responsibility for damaged, lost or stolen merchandise or articles brought onto the property or for any item(s) left unattended. If necessary, security officers may be arranged through the Catering & Conference Services office at an additional charge.

DAMAGES The Meritage Resort and Spa reserves the right to inspect & control all private events. Liability for damages to the premises will be charged accordingly. The host of the function is held responsible for personal property or equipment brought into the function area. One of our Meetings and Events representatives will be pleased to answer your questions.

DEPOSITS The first deposit & signed agreement confirms your event date & time (the first deposit will vary depending on the size of your event). All deposits are nonrefundable & will be applied to the final balance of your event. If you need to change the date of your event, please inquire with your Sales or Catering Manager. Full payment of estimate balance is due two weeks priior to event.

AGREEMENT Once you have selected your preferred date, The Meritage Resort and Spa will issue an agreement for catering facilities. We require that a signed, original copy of the contract & the non-refundable deposit be returned by the date indicated on your contract to secure the date.

VENDORS Upon contracting with The Meritage Resort and Spa, we will provide a complete referral list of vendors who may assist you with flowers, photography, cakes, music & transportation. If you prefer, you are welcome to make arrangements with your own professional vendors. Outside vendors must be professional vendors & we ask that you advise them to contact The Meritage Resort and Spa for instructions on our vendor policies. The Meritage Resort and Spa reserves the right to approve or refuse any vendors.

AUDIO / **VISUAL** Our complete Audio/Visual Department will be available to assist you. Therefore, the hotel will be the exclusive provider of audio/visual equipment & rental.

DECORATION It is our pleasure to consult with you on your decorative preferences. Decorations or displays brought into the resort by the person must be approved prior to arrival by your Meetings and Events manager.

The Meritage Resort and Spa will not permit the affixing of anything to the walls, floors or ceilings of the rooms with nails, staples, tape or any other substance unless the Meetings and Events Department has given prior approval & is coordinated through the Engineering Department. An additional fee may apply.

FUNCTION ROOMS Function rooms are assigned by The Meritage Resort and Spa according to the guaranteed minimum number of persons anticipated. Round tables of eight (8) or ten (10) persons are customary.

COVID-19 The health, safety and welfare of our guests and team member is our top priority. This is why our hotels, restaurants, and other facilities proudly adhere to the following guidance:

- Clean + Safe Guidance: California Hotel & Lodging Association (Certified)
- COVID-19 Guidance: California Department of Public Health & CAL/OSHA
- Shelter at Home Order: Napa County Health Officer
- Hospitality & Health Promise: Pacific Hospitality Group



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