



SPECIAL EVENTS

CULINARY INSTITUTE OF AMERICA



CIA GREYSTONE

2555 MAIN ST, ST HELENA, CA 94574



CHOOSE THE GREYSTONE SPACE THAT'S RIGHT FOR YOU

Atrium and Berns Room
Bakery Café
Herb Terrace
Historic Barrel Room
Terrace Restaurant and Patio
Boardroom
Ecolab Theatre
Debaun Theater
Rudd Center

EVENT SPACES

THE HERB TERRACE

180 Seated, 300 Standing

Set against ivy-covered stone walls and surrounded by flowering beds, herb gardens, and Napa Valley views, the outdoor space makes a gorgeous setting for ceremonies, receptions and al fresco dining.



THE HISTORIC BARREL ROOM

350 Seated, 600 Standing

One of Napa Valley's grandest spaces, the Barrel Room features redwood wine barrels, exposed stone walls, wooden beams, and plenty of space for dining, dancing, and entertainment. Features 5 drop down screens with built in audio.



EVENT SPACES

THE TERRACE RESTAURANT AND PATIO

100 Seated, 150 Standing

Our newest event space features an extraordinary open kitchen, exposed stone walls, beautiful wood farm tables, a cozy fireplace lounge and an outdoor patio with stunning views of the valley.



ATRIUM AND BERNS

40 Seated, 60 Standing

A classically beautiful reception space, with high ceilings and a dramatic stone backdrop, perfect for welcoming your guests in style.



THE BAKERY CAFÉ

52 Seated, 75 Standing

Home to our student baking program and wine bar, this space can transform into the perfect space for lunches, receptions or seated dinners.



THE BOARDROOM

24 Seated

Located on the second floor, this private space is ideal for business meetings or intimate social celebrations. Features a drop down screen, great for meetings and presentations.



THE RUDD CENTER

34 Seated

Features two separate classrooms dedicated to wine education. Each classroom can host up to 34 guests and features built in screens for presentations. Seated dining events or receptions can be accommodated directly in front of this historic building or within the main entry



CIA AT COPIA

500 1ST ST, NAPA, CA 94559



CHOOSE THE COPIA SPACE THAT'S RIGHT FOR YOU

Atrium

Culinary Gardens

Jackson Family Wines Amphitheater and West patio

Hestan Kitchens

Mezzanine

Private Dining Rooms

Ecolab Theater

Napa Valley Vintners Theater



**CIA
AT
COPIA**

EVENT SPACES

THE ATRIUM

200 Seated, 500 Standing

A truly spectacular open event space, the sunlit Atrium is perfect for walk-around tastings, industry receptions, dining events, and gala celebrations.



THE CULINARY GARDENS

180 Seated, 250 Standing

Picturesque edible gardens create an unforgettable outdoor setting for cocktail receptions and al fresco dining.



EVENT SPACES

THE JACKSON FAMILY WINES AMPHITHEATER

250 Seated, 650 Standing

A unique, dramatic outdoor space overlooking the Napa River, the terraced setting is lovely for ceremonies, musical performances, and receptions.



THE JACKSON FAMILY WINES AMPHITHEATER-WEST PATIO

100 Seated, 150 Standing

Surrounded by olive trees, the patio serves as the perfect backdrop for a unique dining experience or reception.



EVENT SPACES

MEZZANINE

120 Seated, 150 Standing

Located on the second floor, this modern and open space works great for seated lunches, dinners or receptions.



HESTAN KITCHENS

60 Seated, 150 Standing

Six state-of-the-art kitchen suites with adjoining dining space, great for corporate team-building parties or interactive dining experiences.



PRIVATE DINING ROOMS

10-40 Seated

Three beautiful private dining rooms that can seat up to 12, 20 or 40 guests. Each space features a built-in monitor or screen that can be utilized for presentations.



WHAT'S INCLUDED

THE CIA AT GREYSTONE

The venue fee includes tables, chairs, house linens, set-up, break-down and more.

- Up to 250 White Folding Chairs for Herb Terrace
- Up to 300 Oak Cross Back Chairs with Ivory Pad for Barrel Room & The Terrace
- (25) 72" Round Banquet Tables for Dining
- (25) 8'x48" King Banquet Tables for Dining
- (10) 30" High or Low Cocktail Tables
- (8) 8'x30" Banquet Tables for Misc. Use
- Standard Table Linen and Napkin Rental
- Tabletop China, Flatware and Glassware

THE CIA AT COPIA

The venue fee includes tables, chairs, house linens, set-up, break-down and more.

- Up to 250 Fruitwood Folding Chairs
- (20) 72" Round Banquet Tables for Dining
- (15) 30" High or Low Cocktail Tables
- (10) 8'x30" Banquet Tables for Misc. Use
- Up to 4 Rolling Wood Zinc Bars
- Standard Table Linen and Napkin Rental
- Tabletop China, Flatware and Glassware

DOES NOT INCLUDE:

- Additional Furniture or Décor
- Premium Linen or Specialty Tableware
- Audio and Visual Equipment
- Floral Arrangements

**Please inquire about options with your Event Manager*

SERVICE FEE

A taxable service fee of 23% is applied to all events. This fee covers staffing, catering labor, pre-event coordination, pre-event kitchen production and event supplies. The site fee is taxable, but is not subject to the service fee.

DINING EXPERIENCES



BREAKFAST

Minimum of 20 guests required

All breakfasts include regular and decaffeinated coffee, selection of teas, and fresh juice.

CONTINENTAL

\$30 per person

- Assorted Fresh Pastries
- House-Made Granola and Yogurt
- Sliced Fruit and Berries

AVOCADO TOAST BAR

\$40 per person

- Toasted Country Bread
- Spreads: Mashed Avocado, Cultured Butter, & Jelly
- Protein Toppings: Bacon, Hard Boiled Egg, Smoked Salmon
- Garnish: Sprouts, Pickled Onions, Radishes, Tomatoes, Cucumbers, Chimichurri, Goat Cheese, & Pistachio Dukkha

BAGEL AND LOX

\$40 per person

- Assortment Of Savory and Sweet Bagels
- Protein: House Cured Lox and Smoked Ham
- Spreads: Herb Cream Cheese, Labneh Yogurt, Cultured Butter, Jelly
- Garnish: Capers, Pickled Onions, Tomatoes, Cucumbers, Fresh Herbs

CLASSIC HOT

\$45 per person

- Assorted Pastries and Croissants
- Fresh Fruit Platter
- Scrambled Eggs
- Sausage And Bacon
- Brioche French Toast: Berry Compote, Syrup, Butter

GRAB N' GO SANDWICHES

\$45 per person

Variety of pre-made breakfast sandwiches served with fresh fruit.

Select Two

- Bacon, Fried Egg, & Cheese Bagel
- Smoked Salmon Bagel
- Turkey & Brie Croissant
- Ham & Cheese Croissant
- Garden Vegetable Croissant
- Soyrizo Croissant

ADD-ONS

charged per person

- Yogurt and Granola Parfait | \$6
- Seasonal Fresh Fruit Platter | \$8
- Pancakes (Buttermilk or Whole Wheat) - Caramelized Apples, Syrup and Butter | \$15
- Garden Vegetable Frittata | \$15
- Pain Perdue - Berry Compote, Syrup and Butter | \$15
- Country Potatoes | \$8
- Quiche Lorraine | \$15
- Egg Breakfast Sandwich or Burrito | \$12
- Eggs Benedict | \$15
- Oatmeal, Brown Sugar, Warm Milk | \$15



BEVERAGES & SNACKS

ALL DAY BEVERAGES

\$25 per person

- Coffee, Decaffeinated Coffee, Selection of Teas
- Morning: Orange And Cranberry Juice
- Afternoon: Lemonade, Iced Tea, Canned Sodas

COFFEE REFRESH

\$8 per person - each additional hour

BUBBLES BAR

One Hour - \$24 per person

Two Hours - \$30 per person

Each Additional Hour - \$10 per person

- House Sparkling Wine
- Fresh-Squeezed Orange Juice and Cranberry Juice
- Assorted Garnishes
- Seasonal Fruit

BLOODY MARY BAR

One Hour - \$24 per person

Two Hours - \$30 per person

Each Additional Hour - \$10 per person

- Tito's Vodka
- Celery, Pearl Onions, Pepperoncini, Olives, Cornichons
- Worcestershire Sauce, Hot Sauce
- Lemon, Lime
- Horseradish
- Black Pepper

SNACK BREAKS

Minimum of 15 guests required

Morning Break - \$12 per person

- Variety Of Muffins and Whole Fruit

Power Break - \$12 per person

- Variety of Granola Bars, Protein Bars, and Trail Mix

Fresh Fruit Kabobs - \$8 per person

- Fresh Seasonal Skewered Fruit

Afternoon Delights - \$15 per person

- Whole Fruit, Cookies, Brownies, Homemade Cracker Jacks, Bags of Chips, Soft Pretzels

Super Break - \$25 per person

- House-Made Green Drink- Spinach, Kale, Celery, Cucumber, Agave; Red Drink- Beets, Apple, Orange, & Ginger
- Seasonal Garden Crudit  with Poppy Seed Yogurt
- Chef Ashley's Banana Muffins

ON THE GO!

Boxed Snack - \$18 per person

- Fruit Cup, Chips, Cookie, Bottled Water

Boxed Lunch - \$35 per person

- Sandwich, Bag of Chips, Chef's Choice Salad, Cookie, Bottled Water

LUNCH

Minimum of 20 guests required

All lunches include optional coffee and tea station

SANDWICH AND SALAD BUFFET

\$55 per person

Variety of Composed Sandwiches

Select Three

- Chicken-Prosciutto Caesar Wrap - Grilled Chicken, Sliced Prosciutto, Romaine Lettuce, Tomato, House-made Caesar Dressing in a Flour Tortilla
- Turkey and Fontina - Turkey Breast, Bacon, Lettuce, Avocado, Dijon on Ciabatta
- Italian - Fra 'mani: Salame, Coppa, Fresh Mozzarella, Arugula, Roasted Pepper on Focaccia
- Black Forest Ham Croissant - Ham, Brie, Tomato, Lettuce, Avocado, Red Onions
- Smoked Salmon Croissant - Smoked Salmon, Cream Cheese, Tomatoes, Onions, Sprouts, Cucumber
- Mediterranean Wrap - Baby Greens, Feta Cheese, Cucumbers, Red Onion, Tomatoes, Olives, Tzatziki on Flour Tortilla
- Portobello Mushroom and Eggplant - Portobello Mushrooms, Eggplant, Roasted Peppers, Spinach, Fresh Mozzarella, Tomato and Pesto on Focaccia
- Roast Beef - Roast Beef with Cheddar, Creamy Horseradish-Dijon, Lettuce on French Baguette
- BLT - Applewood Bacon, Garden Lettuces, Marinated Tomatoes, Balsamic Glaze, Ciabatta, Garlic Aioli
- Veggie - Grilled Seasonal Vegetables, Red Pepper Aioli, on Focaccia

Includes:

- Baby Lettuce Salad - Candied Pecans, Crumbled Goat Cheese, & Red Wine Vinaigrette
- Marble Potato Salad - Wholegrain Mustard, Onions, & Parsley
- Variety of Cookies

BUILD-A-BOWL

\$65 per person

- Base: Mixed Greens, Warm Jasmine Rice, Brown Rice, and Mixed Grains
- Protein: Chicken, Tuna, Marinated Steak, and Tofu
- Veggies: Cucumbers, Tomatoes, Carrots, Radishes, Avocado, Green Beans, Scallions, Olives, Peppers
- Dressings: Green Goddess, & Ginger-Sesame Vinaigrette
- Sprinkles: Sesame Seeds, Crispy Onions, & Pistachio Dukkha

LUNCH

Minimum of 20 guests required
All lunches include optional coffee and tea station

ROMAN-STYLE PIZZA

\$65 per person

Variety of Roman-style pizzas

Select Three

- Classic Margherita - Tomato Sauce, Fresh Mozzarella, & Basil
- Classic Pepperoni - Tomato Sauce, Mozzarella, & Spicy Pepperoni
- Fungi - Mushrooms, Roasted Garlic Crème Fraiche Sauce, & Fontina
- Hot Sopressata - Calabrian Chili, Honey, Mozzarella
- The California - Buffalo Chicken, Monterrey Jack, Arugula, Blue Cheese Dressing
- Chef Choice - Eggplant Caponata, Manchengo Cheese, Pesto, Chili Oil

Includes:

- Heirloom Tomatoes - Sweet Corn, Cumin, Avocado, Lime & Cotija Cheese
- Iceberg Wedge Salad - Gorgonzola, Crispy Bacon & Cherry Tomatoes
- Variety of Cookies & Brownies

TWO-COURSE PLATED LUNCH

\$75 per person

Lunch entrée

Choose Two

- Sesame Chicken & Miso Caesar Salad - Crispy Parmesan, Radishes, Furikake
- Roasted Salmon & Baby Lettuce Salad - Candied Pecans, Crumbled Goat Cheese & Preserved Lemon Vinaigrette (GF)
- Grilled Beef Tenderloin, Parsnip Puree, & Mushroom Ragout, Madeira Jus (GF)
- Flank Steak, Chimichurri, & Salad with Preserved Lemon Vinaigrette (GF)
- Chipotle Roasted Pork Loin, Gremolata, & Mascarpone Polenta
- French Onion Soup, Salad Lyonnaise, Poached Egg, Potatoes, & Baguette with Cultured Butter (V)
- Roasted Tomato-Basil Soup, Burrata Salad, & Focaccia Bread with Extra Virgin Olive Oil (V)

Dessert

Choose One

- Flourless Chocolate Tort - Seasonal Preserves
- Meyer Lemon Tart - Coconut Meringue
- Sweet Garden Carrot Cake - Candied Walnuts & Cream Cheese Mousse

PASSED HORS D'OEUVRES

Minimum of 20 guests required
Selection of 3 | 1 hour - \$34 per person
**Each additional selection - \$12 per person*

EARTH

- Tomato Soup Cappuccino - Grilled Cheese Foam (V)
- Crispy Panisse - Ratatouille & Aged Balsamico (V)
- Aged Gouda Arancini - Confit Garlic Aioli (VG)
- Zucchini-Carrot Pakoras- Mint Cilantro Yogurt (VG)
- Avocado Tomato Salad, Crispy Chicharrónes on a Crostini
- Feta-Jalapeno Hushpuppies - Saffron Aioli (V)
- Beetroot Mousse- Point Reyes Blue, Walnut Dust, House Crackers (V)
- Crostini with Sicilian Olives, Toasted Almonds, Fried Garlic, Bellwether Ricotta (V)
- Scallion & Potato Moroccan Bites- Cardamom Dill Sauce (V)
- "Thai" Quinoa Bites, Lemongrass, Ginger, Coriander, Thai Chilies, on Endive with a Zesty Lime Dressing (GF) (DF)

OCEAN

- Ahi Tuna Puri - Avocado Mousse & Wakame Salad (DF)
- Hamachi Crudo Skewers -Avocado & Soy Citrus (GF) (DF)
- Gravlox - Crispy Capers, Crème Fraiche, Beetroot Relish, & Dill
- Lobster Mac & Cheese Bite - Calabrian Chili Aioli (GF)
- Trout Roe - Buckwheat Blini & Whipped Crème Fraiche
- Thai Lobster Bisque Shooters-Crispy Onions, makrut Lime Oil (GF)

LAND

- Bulgogi Beef Skewers - Scallions & Sesame Seeds
- Pork Meatballs - Amatriciana Sauce & Mozzarella
- Herbes de Provence Cured Duck - Toasted Brioche & Seasonal Mostarda
- Wagyu Tartare Crostini - Cured Egg Yolk & Shave Cornichons
- Chicken Satay- Peanut & Lemongrass Dipping Sauce (GF) (DF)



APPETIZER DISPLAYS

Minimum of 20 guests required
Each station available for 1 hour

GARDEN VEGETABLE AND FRUIT CRUDITÉ

\$15 per person

- Seasonal Raw and Grilled Garden Vegetable Crudité with Fruit Display
- Served with Poppy Seed Yogurt, Mutabal, Lavash, Sel Gris Crackers

CHEESE AND ITALIAN SALUMI BOARD

\$30 per person

- Assortment of Regional Artisan Cheeses & Dry Cured Salumi Meats
- Marinated Vegetables from Our Culinary Gardens & Local Farms
- Fresh & Dried Fruits, Marcona Almonds, Sel Gris Crackers, & Pan Forte Crackers

MEDITERRANEAN MEZZE

\$25 per person

- Raw and Marinated Vegetables
- Dolmas
- Tzatziki, Hummus, & Beetroot Mutalbal
- Crispy Pita and Lavash Breads

FRUITS DE MER

*Market Price

- Selection of Fresh Sustainable Seafood
- Pacific Coast Oysters, Prawns, Crab, Other Fruits of The Seas and Local Waters
- Variety of Mignonettes, Rémoulades, and Cocktail Sauce

**Caviar Available - Market Price

APPETIZER DISPLAYS

(continued)

ROMAN STYLE PIZZAS

\$45 per person

Select Three

- Classic Margherita: Tomato Sauce, Fresh Mozzarella, & Basil
- Classic Pepperoni: Tomato Sauce, Mozzarella, & Spicy Pepperoni
- Fungi: Mushrooms, Roasted Garlic Crème Fraiche Sauce, & Fontina
- Hot Sopressata, Calabrian Chili, Honey, Mozzarella
- The California- Buffalo Chicken, Monterrey Jack, Arugula, Blue Cheese Dressing
- Chef Choice- Eggplant Caponata, Manchengo Cheese, Pesto, Chili Oil

SLIDERS

\$45 per person

Select Three

- Animal-Style Beef Sliders: Dijon-Seared, Grilled Onions, Secret Sauce
- Fried Quail Sliders: Nashville Hot, Pickles
- Pulled Pork Sliders - Red Cabbage Cole Slaw with Chef's Gojuchang BBQ
- Chipotle Chicken Quesadilla: Pickled Onions, Cilantro
- Braised Short Rib Bao Bun - Apple Furikake Slaw
- Meatball Sliders: Tomato Sauce, Fresh Mozzarella

DESSERT DISPLAYS

COOKIE BAR

\$15 per person

Select Three

- Chocolate Chip
- Oatmeal Raisin
- Sugar
- Double Chocolate
- Gingersnap
- White Chocolate Cranberry
- Seasonal Shortbread

PETITE SWEETS

\$25 per person

Select Three

- Triple Chocolate Flourless Cake
- Cheesecake
- Fruit Tartlets
- Cookies
- Parfait
- Chocolate Truffles

CAKE CUTTING FEE

\$8 per person

DINNER

Minimum of 20 guests required

All dinners include coffee and tea station

**Each additional course request \$20 per person*

BUFFET DINNER

\$100 per person

- One Starter, Two Entrées, Two Sides, One Dessert

FAMILY-STYLE DINNER

\$120 per person

- One Shared Starter, Two Shared Entrées, Two Shared Sides, One Plated Dessert
- Family-Style Dinner Service Available for Parties Up To 150 Guests

THREE-COURSE PLATED DINNER

\$110 per person

- One Starter, Two Protein and One Vegetarian Entrée Option, One Dessert

FOUR-COURSE PLATED DINNER

\$140 per person

- One Starter, One Middle, Two Protein & One Vegetarian Entrée Options, One Dessert

BREAD SERVICE

\$6 per person



BUFFET & FAMILY-STYLE

STARTER OPTIONS

Select One

- Lettuce Salad - Candied Pecans, Crumbled Goat Cheese, Balsamic Vinaigrette
- Burrata Salad - Butter Lettuce, Citrus, Shaved Fennel
- Chicory Salad - Almonds, Serrano Ham, Manchego Cheese, Preserved Lemon Vinaigrette
- Roasted Beet Salad - Gorgonzola, Avocado, Green Beans
- Cracked Farro Risotto - Foraged Mushrooms and Kale
- Cacio e Pepe - Mixed Cheeses, Black Pepper
- Baby Endive & Valdeon Blue Cheese - Candied Pecans, Sherry Vinaigrette, Lemon Zest
- Watermelon Carpaccio Salad - Feta, Pistachios, Sorel, Aged Sherry Vinaigrette
- Caesar Salad - Romaine, Garlic Croutons, Parmigiano Reggiano, Lemon Dressing
- Seared Bay Scallop - Piccata Sauce, Root Vegetable Soubise
- Butternut Squash Ravioli - Brown Butter Beurre Blanc, Crispy Sage
- Tuna Tataki - Pickled Garden Slaw, Yuzu Reduction, Crispy Onions
- Sweet Onion Tart with Frisée Salad
- Grilled Stone Fruit & Arugula - Lemon Verbena Vinaigrette, Burrata, Mint (seasonal)

ENTRÉE OPTIONS

Select Two

- Herb Crusted Salmon - Butternut Squash Puree
- Roasted Black Cod - Miso Mushrooms, Baby Bok Choy, Toasted Sesame, Ginger Essence
- Seared Dayboat Scallops - Celery Root Puree
- Maine Lobster - Fregola, Spanish Mahon Cheese, Grilled Fennel
- Crispy Skin Chicken Breast - Sautéed Kale, Piccata Sauce
- Huli Huli Chicken - Roasted Okinawa Potato, Gojuchang Sauce
- Beef Short Ribs - Crispy Fried Onions
- Seared Filet Mignon - Kohlrabi Puree, Sauce Diane
- Grilled Sirloin Steak - "Au Poivre," Roasted Cipollini Onions, Marchand De Vin
- Duck Breast - Orange Gastrique
- Duck Leg Confit - Herbes de Provence Jus

SIDES

Select Two

- Spicy Broccoli di Ciccio
- Stewed Beans with Gremolata
- Roasted Root Vegetables, Balsamic Glaze
- Creamy Polenta
- Roasted Asparagus
- Pommes au Gratin
- Caramelized Mushrooms
- Ratatouille

DESSERT

Select One

- Mascarpone Cheesecake
- Tiramisu
- Spiced Chai Pana Cotta
- Carrot Cake
- Seasonal Frangipane Tart

PLATED DINNER OPTIONS

STARTER AND MIDDLE OPTIONS

3-Course - Select One | 4-Course - Select One Starter/One Middle

- Lettuce Salad - Candied Pecans, Crumbled Goat Cheese & Balsamic Vinaigrette
- Burrata Salad - Butter Lettuce, Citrus, & Shaved Fennel
- Chicory Salad - Almonds, Serrano Ham, Manchego Cheese, & Preserved Lemon Vinaigrette
- Roasted Beet Salad - Gorgonzola, Avocado, & Green Beans
- Potato Gnocchi - Butcher's Bolognese & Burrata
- Cacio e Pepe - Mixed Cheeses & Black Pepper

ENTRÉE OPTIONS

Select Two

- Crusted Salmon - Winter Squash Puree, Broccoli di Ciccio & Pumpkin Seeds
- Macadamia Nut Crusted Rockfish- Mascarpone Carrot Puree, Seasonal Succotash
- Roasted Black Cod - Braised Beans & Wild Mushroom, Scallion Sauce
- Seared Dayboat Scallops - Celery Root Puree & Shaved Apples and Fennel
- Crispy Skin Chicken Breast - Winter Vegetables
- Thyme Marinated Chicken, Truffled Polenta, Grilled Asparagus, Sauce Robert
- Beef Short Ribs - Creamy Polenta, Broccoli di Ciccio, & Fried Shallots
- Seared Filet Mignon - Parsnip Puree, Seasonal Greens, & Sauce Diane
- Duck Breast - Warm Farro Salad, Sesame Snap Peas & Sauce Chasseur
- Duck Leg Confit - Braised Lentils, Roasted Fennel, & Citrus Jus
- Herbes de Provence Pork Tenderloin - Braised Red Cabbage, Ricotta Gnudi

VEGETARIAN ENTRÉE OPTIONS

Select One

- Eggplant Parmigiana- Olive Tapenade, Basil Pesto
- Greek Lentil Stew - Caramelized Onions & Crispy Shallots
- Zucchini Noodles - Roasted Garlic Tomato Sauce
- Crispy Tofu, Miso Mushrooms, Baby Bok Choy, Toasted Sesame
- Charred Cauliflower, Spiced Carrot Puree, Raisin Pinenut Relish

DESSERT

Select One

- Mascarpone Cheesecake - Amarena Cherries & Balsamic Cherry Reduction
- Tiramisu - Mascarpone Cream, Kahlua Soak, & House Made Ladyfingers
- Spiced Chai Pana Cotta - Seasonal Macerated Fruit & Sesame Tuille
- Carrot Cake - Candied Walnut, Orange Gel, & Cream Cheese Mousse
- Seasonal Frangipane Tart - House Made Jam, Crème Fraiche & Fresh Fruit

BAR PACKAGES

Minimum of 20 guests required

BAR PACKAGES INCLUDE:

- Tableside Wine Service During Dinner
- Ice and Cocktail Napkins
- Self-Service Water Stations
- Wines and Four Beer Selections
- Syrups, Mixers, Garnishes
- Bar Glassware

PREMIUM BAR

Up to 3 hours - \$45 per person
Each Additional Hour - \$14 per person

- Premium Wine Selection
- House Beer Selection
- Tito's Vodka
- Beefeater Gin
- Dewars Scotch
- El Jimador Blanco Tequila
- Flor de Caña Rum
- Buffalo Trace Bourbon
- Rittenhouse Rye Whiskey
- Non-alcoholic Drinks and Mixers

TABLESIDE WINE SERVICE

House Wine Service - \$36 per person
Premium Wine Service - \$42 per person
Luxury Wine Service - \$48 per person

- Includes Sparkling, White and Red

CORKAGE

\$15 per person

HOUSE WINE AND BEER BAR

Up to 3 hours - \$40 per person
Each Additional Hour - \$12 per person

- House Wine Selection
- Anchor California Lager
- Lagunitas IPA
- Scrimshaw Pilsner
- Stella Artois
- Non-alcoholic Drinks

**Upgrade to Premium Wines \$5 per person*

LUXURY BAR

Up to 3 hours - \$55 per person
Each Additional Hour - \$16 per person

- Luxury Wine Selection
- House Beer Selection
- Don Julio Blanco Tequila
- Hendricks Gin
- Johnnie Walker Black Label Scotch
- Kettle One Vodka
- Knob Creek Bourbon
- Plantation Rum
- Woodford Reserve Rye Whiskey
- Non-alcoholic Drinks and Mixers

TAILORED WINE PAIRINGS

Two-course - \$32 per person
Three-course - \$48 per person
Four-course - \$64 per person

TABLESIDE WINE SERVICE

PREMIUM WINE SERVICE

Sparkling

Mumm, Brut Prestige, Napa Valley
Gloria Ferrer, Brut Rosé, Carneros

White

Charles Krug, Sauvignon Blanc, Napa Valley
Ponzi, Pinot Gris, Oregon
Saintsbury, Vin Gris of Pinot Noir, Carneros
Bonny Doon, Le Cigare Blanc, Central Coast
JAX, Y3 Chardonnay, Napa Valley

Red

A to Z, Pinot Noir, Oregon
Ravenswood, Vintners Blend Zinfandel, California
Markham, Merlot, Napa Valley
Morgan, 12 Clones Pinot Noir, Santa Lucia Highlands
Charles Krug, Cabernet Sauvignon, Napa Valley

LUXURY WINE SERVICE

Sparkling

Roederer Estate, Brut, Anderson Valley
Chandon, Brut Rosé, California

White

Honig, Sauvignon Blanc, Napa Valley
St. Supery, Dollarhide Ranch, Sauvignon Blanc, Napa Valley
Navarro, Gewurztraminer, Anderson Valley
Trefethen, Dry Riesling, Oak Knoll District
Neyers, Chardonnay, Carneros
Artesa, Chardonnay, Carneros

Red

Ancien, Pinot Noir, Carneros
Saintsbury, Pinot Noir, Carneros
Frog's Leap, Zinfandel, Napa Valley
Charles Krug, Merlot, Napa Valley
Lang & Reed, Cabernet Franc, California
Louis Martini, Cabernet Sauvignon, Napa Valley
Gibbs, Three Clones, Cabernet Sauvignon, Napa Valley

SPECIALTY COCKTAILS

add on to any bar package - \$15 per person



THE BOHEMIAN

gin, elderflower liqueur, grapefruit juice, dash of bitters, herb garnish

BERRY BUBBLES

sparkling wine, raspberry liqueur, blackberries, herb garnish

GRAPEFRUIT MARGARITA

white tequila, orange liqueur, grapefruit juice, lime juice, simple syrup, salted rim, lime garnish

LAVENDER LEMONADE FIZZ

vodka, lemonade, soda water, simple syrup, lavender garnish



CUCUMBER BASIL MARTINI

vodka, elderflower liqueur, vermouth, cucumber, basil, lime juice, basil garnish

BLUEBERRY MOJITO

white rum, club soda, blueberries, lime juice, sugar, mint, blueberry, lime garnish

CHERUB'S CUP

vodka, elderflower liqueur, lemon juice, simple syrup, strawberries, sparkling wine, strawberry and mint garnish

BOURBON PUNCH

bourbon, grapefruit juice, sweet vermouth, grenadine, lemon twist, cherry garnish



YOUR EVENT



OUR FOOD

All menu items subject to 23% service charge and tax. Menu selections and pricing subject to change. All packages include dining tables, house chairs, standard table linen, china, glassware, flatware, votive candles and menu printing.

CONTACT US FOR A PROPOSAL:

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**Culinary Institute
of America**