



# You're unique.

YOUR WEDDING SHOULD BE TOO.

Let CIA create the culinary wedding your inner foodie desires.



Culinary Institute  
of America



# Congratulations on your engagement!

Let our expert team bring your vision to life and make your special day one you'll truly enjoy and remember forever.

The Culinary Institute of America offers world-class food, wine, and service, and a variety of picturesque indoor and outdoor spaces, perfect for every stage of your special day.

We'll work with you on every aspect leading up to the big day, including menu development, beverage pairings, layout, and creative ways to personalize the space, weaving food experiences throughout your event.

**WE LOOK FORWARD TO HELPING YOU  
HOLD THE EVENT OF YOUR DREAMS!**



# A Napa setting for every taste.

Whether it's a traditional, romantic backdrop or more of a chic, modern vibe, we've got you covered.

- The Culinary Institute of America at Greystone brings a mood of classic romance, nestled in Napa Valley's vineyards and hills.
- You'll celebrate in gastronomic style at CIA at Copia, a contemporary foodie wonderland in the heart of downtown Napa.

**JUST PICK THE PLACE, AND WE'LL TAKE IT FROM THERE!**



# Culinary Institute of America at Greystone

**CHOOSE THE GREYSTONE SPACE  
THAT'S RIGHT FOR YOU**

Atrium and Berns Room  
The Bakery Café  
Historic Barrel Room  
Boardroom  
Herb Terrace  
Rudd Center  
Terrace Restaurant and Patio

Our landmark space in St. Helena sets the stage for a classic, romantic wine country wedding.

The historic, castle-like building features grand cathedral ceilings and massive hand-cut stone walls surrounded by fragrant gardens and stunning vineyard views.



# Atrium and Berns Room

**CAPACITY SEATING • 18**

**CAPACITY STANDING • 50**

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



# The Bakery Café

**CAPACITY SEATING • 52**

**CAPACITY STANDING • 75**

Delicious choices await you at The Bakery Café. Whether you stop by for a refreshing beverage, a specialty salad or sandwich, or freshly baked breads, handmade chocolates, pastries, cookies, and tarts to take home, it will be a visit to remember.





# Historic Barrel Room

**CAPACITY SEATING • 350**

**CAPACITY STANDING • 550**

One of Napa Valley's grandest spaces, the Historic Barrel Room features redwood wine barrels, exposed stone walls, wooden beams, and plenty of space for dining, dancing, and entertainment.



# Boardroom

**CAPACITY SEATING • 24**

**CAPACITY STANDING • 30**

Private space ideal for a bridal “getting-ready” suite or intimate rehearsal dinner.



# Herb Terrace

**CAPACITY SEATING • 180**

**CAPACITY STANDING • 300**

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.





# Terrace Restaurant and Patio

**CAPACITY SEATING • 80**

**CAPACITY STANDING • 150**

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.





## Included at CIA Greystone

The venue fee includes a one-hour ceremony rehearsal prior to the wedding date, outdoor ceremony site, indoor/outdoor reception site, ready rooms, tables, chairs, linens, and more.

### INCLUDES

- Up to 250 house chairs
- (20) 72" round banquet tables for dining
- (20) 8'x48" king banquet tables for dining
- (12) 36" cocktail tables
- (8) 8'x30" banquet tables for miscellaneous use
- Table linen and napkins
- Tabletop china, flatware and glassware
- Two (2) ready rooms

### DOES NOT INCLUDE

- Additional furniture or decor
- Premium linen or specialty tableware
- Audio and visual equipment
- Floral arrangements

*Please inquire about options with your event manager.*

### ADDITIONAL TIME

The venue fee includes six hours of event time. Additional venue time is \$2,500 per hour and does not include additional bar time. Additional bar time will be based on the selected bar package.

### 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. This charge is not applied to the site fee.



# CIA at Copia

## CHOOSE THE COPIA SPACE THAT'S RIGHT FOR YOU

Atrium

Copia Culinary Gardens

Mezzanine/Garden Balcony

Hestan Kitchen

Jackson Family Wines Amphitheater

Jackson Family Wines Amphitheater Patio

Private Dining Rooms

In the heart of downtown Napa, CIA at Copia's gorgeous building and grounds once served as a museum and food, wine, and arts showcase.

Bright, modern, and dynamic, Copia features many indoor and outdoor spaces ideal for making your event magical.



# Atrium

CAPACITY SEATING • 240

CAPACITY STANDING • 600

The sunlit, high-ceilinged event space is perfect for receptions, celebrations, and other dining events.



# Copia Culinary Gardens

CAPACITY SEATING • 160

CAPACITY STANDING • 400

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



# Jackson Family Wines Amphitheater

CAPACITY SEATING • 240 (TABLES)

CAPACITY STANDING • 750

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



# Jackson Family Wines Amphitheater West Patio

CAPACITY SEATING • 100

CAPACITY STANDING • 150

Surrounded by olive trees, the patio is an ideal backdrop for a stunning reception or other celebratory dining experience.



# Mezzanine and Garden Balcony

CAPACITY SEATING • 100

CAPACITY STANDING • 200

Offering the best of both worlds, the indoor/outdoor space overlooks the beautiful Culinary Gardens.



# Hestan Kitchen

CAPACITY SEATING • 60

CAPACITY STANDING • 150

Six state-of-the-art kitchen suites with adjoining dining space, great for bachelor/bachelorette parties or interactive dining experiences.





# Private Dining Rooms

**MULTIPLE ROOM OPTIONS  
VARIOUS SEATING CAPACITY**

Intimate spaces perfect for private dining events  
like rehearsal dinners or tastings.





# Included at CIA at Copia

The venue fee includes a one-hour ceremony rehearsal prior to the wedding date, outdoor ceremony site, indoor/outdoor reception site, ready rooms, tables, chairs, linens, and more.

## INCLUDES

- Up to 250 house chairs
- (20) 72" round banquet tables for dining
- (15) 30" high or low cocktail tables
- (10) 8"x30" banquet tables for miscellaneous use
- Up to four rolling wood zinc bars
- Table linen and napkins
- Tabletop china, flatware and glassware
- Two (2) ready rooms

## DOES NOT INCLUDE

- Additional furniture or decor
- Premium linen or specialty tableware
- Audio and visual equipment
- Floral arrangements

*Please inquire about options with your event manager.*

## ADDITIONAL TIME

The venue fee includes six hours of event time. Additional venue time is \$2,500 per hour and does not include additional bar time. Additional bar time will be based on the selected bar package.

## 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. This charge is not applied to the site fee.





# Wedding Menus

FOODIE DESIRES  
CAN COME TRUE

# Passed Hors d'Oeuvre

20 GUEST MINIMUM

ONE HOUR

SELECTION OF THREE: \$34 PER GUEST

Each additional selection: \$12 per guest



## Earth

- Tomato soup cappuccino: grilled cheese foam
- Crispy panisse: ratatouille, aged balsamic (VG)
- Aged gouda arancini: black garlic aioli (GF)
- Jalapeno hushpuppy: honey and lime aioli
- Beetroot mousse: Point Reyes blue, walnut dust, house crackers
- Crostini: Sicilian olives, toasted almonds, fried garlic, Bellwether ricotta
- Scallion-potato Moroccan bites: cardamom-dill yogurt
- “Thai” quinoa bites: lemongrass, ginger, coriander, Thai chilies, on endive, zesty lime dressing (GF) (DF)

## Ocean

- Ahi tuna puri: avocado mousse, wakame salad (DF)
- Hamachi crudo skewers: avocado, soy citrus (GF) (DF)
- Gravlax: crispy capers, crème fraiche, beetroot relish, dill
- Lobster mac and cheese bite: Calabrian chili aioli
- Buckwheat bilini: trout roe, whipped crème fraiche
- Thai lobster bisque shooters: crispy onions, makrut lime oil (GF)

## Land

- Bulgogi beef skewers: scallions, sesame seeds (GF) (DF)
- Pork meatballs: amatriciana sauce, mozzarella (GF)
- Herbes de Provence cured duck: toasted brioche, seasonal mostarda
- Wagyu tartare crostini: cured egg yolk, shaved cornichon
- Chicken satay: peanut and lemongrass dipping sauce (GF) (DF)
- Avocado tomato salad, crispy chicharrónes on a crostini

V = Vegetarian • VG = Vegan • GF = Gluten-Free • DF = Dairy-Free

# Appetizer Displays

20 GUEST MINIMUM

## Bruschetta Bar

ONE HOUR: \$25 PER GUEST

- Served with toasted crostinis, tomato and basil, olive tapenade, wild mushrooms, bellweather whipped ricotta

## Cheese and Charcuterie

ONE HOUR: \$30 PER GUEST

- Assortment of regional artisan cheeses, dry cured salumi meats
- Marinated vegetables from our culinary gardens and local farms
- Fresh and dried fruits, marcona almonds, sel gris crackers, pan forte crackers

## Mediterranean Mezze Table

ONE HOUR: \$25 PER GUEST

- Raw and marinated vegetables
- Tzatziki, hummus, beetroot mutabal
- Crispy pita, assorted bread

## Fruits de Mer

ONE HOUR: MARKET PRICE

- Selection of fresh sustainable seafood
- Pacific coast oysters, prawns, crab, other fruits of the seas and local waters
- Variety of mignonettes, remoulades, cocktail sauces
- Caviar available: market price



# Dinner Service

## 20 GUEST MINIMUM

- \$25 per guest for each additional course
- Optional coffee and tea station included

## Bread Service

\$6 PER GUEST

## Buffet

\$100 PER GUEST

- One starter, two entrées, two sides, one dessert

## Family-Style

\$120 PER GUEST

- 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

\$110 PER GUEST

- One starter, two protein, one vegetarian entrée option, one dessert

## Four-Course Plated

\$140 PER GUEST

- One starter, one middle, two protein, one vegetarian entrée option, one dessert



# Buffet or Family-Style Dinner Menu Options



## Starter

### Select One

- Lettuce salad: candied pecans, crumbled goat cheese and balsamic vinaigrette
- Chicory salad: almonds, Serrano ham, Manchego cheese, preserved lemon vinaigrette
- Roasted beet salad: gorgonzola, avocado, green beans
- Watermelon carpaccio salad: feta, pistachios, sorrel, aged sherry vinaigrette
- Caesar salad: romaine, garlic croutons, parmigiano reggiano, lemon dressing
- Tuna tataki: pickled garden slaw, yuzu reduction, crispy onions
- Sweet onion tart, frisée salad
- Grilled stone fruit and arugula: lemon verbena vinaigrette, burrata, mint

## Entrées

### Select Two

- Herb-crusted salmon: butternut squash purée
- Roasted black cod: miso mushrooms, baby bok choy, toasted sesame, ginger essence
- Crispy skin chicken breast: sautéed kale
- Huli Huli Chicken: roasted Okinawa potato, piccata sauce
- Beef short ribs: crispy fried onions

- Herbes de provence beef tenderloin: kohlrabi purée, sauce Diane
- Duck leg confit: herbes de Provence jus
- Cauliflower steak: carrot purée, sautéed kale, pine nut relish (VG)
- Cracked farro risotto: foraged mushrooms, kale (V)
- Cacio pepe: parmesan, black pepper (V)

## Sides

### Select Two

- Spicy broccoli di ciccio
- Roasted root vegetables, balsamic glaze
- Creamy polenta
- Roasted asparagus
- Pommes au gratin
- Caramelized mushrooms

## Dessert

### Select One

- Mascarpone cheesecake
- Tiramisu
- Spiced chai pana cotta
- Carrot cake
- Flourless chocolate cake
- Seasonal frangipane tart



# Plated Dinner Menu Options



## Starter and Mid-Course

*Three-Course: Select One*

*Four-Course: Select Two*

- Lettuce salad: candied pecans, crumbled goat cheese, balsamic vinaigrette
- Burrata salad: baby lettuces, 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

## Protein Entrée

*Select Two*

- Cracked farro risotto: foraged mushrooms, kale
- Crusted salmon: squash purée, broccoli di ciccio, pumpkin seeds
- Roasted black cod: braised beans, wild mushroom, scallion sauce
- Seared dayboat scallops: celery root purée, shaved apples, fennel
- Thyme-marinated chicken breast, truffled polenta, grilled asparagus, sauce Robert
- Beef short ribs: creamy polenta, broccoli di ciccio, fried shallots
- Seared filet mignon: parsnip purée, 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

*Select One*

- Eggplant parmigiana: olive tapenade, basil pesto
- Greek lentil stew: caramelized onions, crispy shallots (VG)
- Torchio pasta: seasonal vegetables, garlic tomato sauce
- Crispy tofu: miso mushrooms, baby bok choy, toasted sesame (VG)
- Charred cauliflower, spiced carrot purée, raisin-pine nut relish (VG)

## Dessert

*Select One*

- Mascarpone cheesecake: Amarena cherries, balsamic cherry reduction
- Tiramisu: mascarpone cream, Kahlua soak, house made ladyfingers
- Spiced chai panna 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
- Flourless chocolate cake



# Dessert Displays

20 GUEST MINIMUM

## Petite Sweets

\$25 PER GUEST

*Select Three*

- Triple chocolate flourless cake
- Cheesecake
- Fruit tartlets
- Cookies
- Parfait
- Chocolate truffle

## Cookie Bar

\$15 PER GUEST

*Select Three*

- Chocolate chip
- Oatmeal raisin
- Sugar
- Double chocolate
- Gingersnap
- White chocolate cranberry
- Seasonal shortbread

## Cake Cutting Fee

\$8 PER GUEST



# Late Night Snacks

20 GUEST MINIMUM

\$120 PER DOZEN

- Animal-style beef sliders: grilled onions, secret sauce
- Pulled pork sliders: red cabbage cole slaw, Chef's gochujang BBQ
- Chipotle chicken quesadilla: pickled onions, cilantro
- Braised short rib bao bun: apple furikake slaw
- Pad Thai noodle box
- Crispy fried chicken tender: fries, buttermilk ranch
- Chinese sausage fried rice







# Bar Packages

WE HAVE YOUR  
PERFECT PAIRINGS



# Bar Packages

## 20 GUEST MINIMUM

### INCLUDES

- Tableside wine service during dinner
- Ice and cocktail napkins
- Self-service water stations
- Bar wines and four beer selections
- Syrups, mixers, and garnishes
- Bar glassware

### Wine and Beer Bar

**UP TO FIVE HOURS: \$55 PER GUEST**

*Each additional hour: \$10 per guest*

*Upgrade to premium wines for \$5 per guest*

- House Wines
- Anchor California Lager
- Lagunitas IPA
- Schrimshaw Pilsner
- Stella Artois
- Non-alcoholic drinks

### Premium Bar

**UP TO FIVE HOURS: \$75 PER GUEST**

*Each additional hour: \$14 per guest*

- 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

### Luxury Bar

**UP TO FIVE HOURS: \$85 PER GUEST**

*Each additional hour: \$16 per guest*

- 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

### Non-Alcoholic

*Included in all bar packages*

Coke®, Diet Coke®, cranberry juice, orange juice, sparkling lemonade, Sprite®

### Mixers and Garnish

Tonic, club soda, cranberry juice, ginger beer, lime juice, simple syrup, bitters, grenadine, lemon, lime

### Corkage

**\$15 PER GUEST**



# Tableside Wine Service

## Premium Wine Service

### SPARKLING

- Mumm, Brut Prestige, Napa Valley
- Gloria Ferrer, Brut Rose, 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 Rose, California
- Une Femme, Brut, California
- Une Femme, Brut Rose, 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





# Additional Beverages

## Welcome Beverages

**\$6 PER GUEST**

- Lavender lemonade
- Iced tea
- Spa water

## Coffee and Tea Station

**\$6 PER GUEST**

- Regular and decaf coffee
- Cream and nut milk
- Sweeteners
- Assorted teas





# CIA Specialty Cocktails

**ADD ON TO ANY BAR PACKAGE: \$15 PER GUEST**

*Choose Two*

## 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 and 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 and cherry garnish







Culinary Institute  
of America



# Your Wedding.

## OUR FOOD.

### SPECIAL EVENTS SALES MANAGERS

**Amy Holland**

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All menu items subject to 23% service charge and tax.

Menu selections and pricing subject to change.

All packages include round tables, chairs, flatware, glassware, plates, standard table linen and napkins, votive candles, and a coffee/tea station.

