



Savor the season.

Our Napa Valley venues offer unique spaces that are perfect for hosting a memorable party.



Culinary Institute
of America



A Napa setting for every taste.

Our Napa Valley venues offer unique spaces that are perfect for hosting a memorable party.

- CIA at Copia is located in the heart of downtown Napa and boasts a modern and chic ambiance, perfect for a sophisticated affair.
- CIA at Greystone, tucked within the heart of St. Helena, provides a historic and elegant backdrop for an unforgettable event.

CONTACT OUR EVENTS TEAM

events@culinary.edu • 707-967-2332

INQUIRIES

CIA at Copia
Napa



CIA at Greystone
St. Helena



All special events are subject to a site fee, food & beverage minimum, 23% service fee, and local sales tax.





All-Inclusive Packages

PRICING AVAILABLE THROUGH OCTOBER 15



All-Inclusive Packages



Festive Sips and Seasonal Bites

Holiday Happy Hour at CIA

\$85 PER GUEST

CIA at Copia: The Haven

CIA at Greystone: The Terrace Restaurant

- Site fee: \$1500 plus tax
- Time: 5–7 p.m.
- Capacity: up to 50 guests
- Premium bar
- Four seasonal hors d'oeuvre

Holiday Harmony

Supper Club Celebration at CIA

\$130 PER GUEST

CIA at Copia: Private Dining Room

CIA at Greystone: Terrace Restaurant

- Site fee: \$1500 plus tax
- Time: 5–8 p.m.
- Capacity: up to 40 guests
- Three-course dinner with tableside wine pairing

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GALLERIES

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Three-Course Plated

LUNCH: \$75 PER GUEST • DINNER: \$105 PER GUEST

Starters

Select One

- Chicory and pomegranate: Treviso, frisée, and mizuna lettuces, fresh pomegranate, pomegranate molasses vinaigrette, shaved Lamb Chopper cheese, crispy prosciutto (GF)
- Butternut and red kuri squash bisque: coconut-lime emulsion, candied cashews, roasted squashes, spiced pumpernickel dust (VG, GF)
- Winter baby greens: Lolla Rossa, green leaf, and Little Gem lettuces, honey glazed pecans, pumpkin spiced goat cheese spheres, cornbread croutons, cranberry, roasted garlic balsamic (V)
- Winter French onion and mushroom soup: sourdough crostini, Gruyère, cheddar, chives, sage, roasted wild mushrooms (V)
- Ricotta and porcini mushroom ravioli: charred onion-Meyer lemon soubise, fried spinach, crispy and braised sunchokes

Entrée

Select Two Protein and One Vegetable

- Braised Kurobuta pork shoulder: nutmeg scented spätzle, seared maitake mushroom, glazed baby vegetables, grilled orange pork jus (GF)
- Seared petrale sole: crispy chickpea and garlic flash-fried squid, celery root purée, winter romesco sauce (GF)

- Polenta-crusted king salmon filet: winter succotash, fingerling potatoes, creamy Grove garden pesto
- Grilled flat iron steak: confit marble potato tostones, braised greens, CIA garden herb chimichurri, guanciale jam (GF)
- Winter vegetable timbale: Bloomsdale spinach, roasted garlic couscous, Comté cheese, puttanesca sauce, tempura herb leaves
- Wild mushroom pot pie: maitake, trumpet, and shiitake mushrooms, vegetable gravy, crispy puff pastry, endive and pickled baby vegetable salad (V, VG)

Dessert

Select One

- Pear and hazelnut frangipane tart: toasted almonds, apricot jam, and crème fraîche
- Garden carrot cake: cream cheese mousse, confit pineapple, dulce de leche
- Campfire smores gateaux: milk chocolate crémeux, homemade graham, and torched meringue
- Goat cheese cheesecake: caramelized seasonal fruit, honey meringue, spiced mandarin gel

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



Passed Hors d'Oeuvre

\$40 PER GUEST

Pricing per guest, per hour

Select Four

- Braised beef short rib and polenta: pickled red onion, chervil, fontina (GF)
- Crab and artichoke beignets: serrano chili aioli (V)
- Tropical fruit bites: English cucumber, lemon verbena syrup (VG, GF)
- Smoked turkey roulade: cranberry relish, brûléed brie (GF)
- Mushroom tarts: duxelles, miso marinated shiitake, parmesan foam (V)
- Smoked salmon rilette: crispy gaufrette potato, pickled shallot, bulls blood sorrel (GF)
- Winter bruschetta: baby beets, kohlrabi, goat cheese mousse, garlic crostini (V)
- Halibut aguachile verde bites: crispy tostada, pickled red jalapeño, crema (GF)
- Braised pork belly and daikon: five-spice, pickled radish, micro cilantro, palm sugar
- Caesar bites: baby Romaine hearts wrapped in speck ham, parmesan, crispy capers
- Shrimp cocktail: Calabrian chili, roasted cherry tomato, horseradish-orange chutney
- Ham and cheese croquettes: D'Artagnan cured ham, Gruyère, pineapple sambal

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Holiday Stations

FOUR STATIONS

\$125 PER GUEST

Salad Station

Select Two

- Cranberry and mixed greens: crumbled feta, candied walnuts, red wine vinaigrette
- Little Gem and green goddess: garden herbs, grated parmesan, focaccia croutons
- Shaved Brussels sprout and pomegranate: charred lemon dressing, toasted almonds, pecorino
- Winter panzanella salad: toasted sourdough, citrus segments, Bloomsdale spinach, Point Reyes blue cheese crumbles

Carving Station

Select Two

- Whole roasted prime New York strip: red wine reduction
- Honey glazed Snake River Farms ham: pineapple relish, sambal
- Whole roasted brined chicken: rosemary, lemon, chicken jus
- Roasted sea bass filet: cioppino marinated, citrus beurre blanc

Hot Sides

Select Two

- Classic stuffing: scratch breads, chicken stock, sage, confit garlic, mirepoix
- Whipped potato purée: buttermilk, sour cream, chives
- Green bean casserole: caramelized mushrooms, cream, crispy onion and garlic
- Creamy polenta: Anson Mills polenta, truffled fontina, pumpkin seeds
- Whipped squash and pumpkin purée: cinnamon, maple syrup, brown butter
- Roasted root vegetable medley: squashes, pumpkin, celery root, parsnip, rutabaga braised in cider and butter, crispy sage

Petit Sweets

Select Three

- Pecan diamonds with caramel cream
- Cranberry pear oat milk budino (V, GF)
- Salted pistachio financier with white chocolate glaze
- Dulcey tart with chocolate crèmeux
- Spiced layer cake with caramelized apple
- Black and white roulade cake

—or—

Cookie Station

Select Four

- Almond spritz with apricot jam
- Holiday pinwheels
- Chocolate salami cookie
- Almond honey lavender bar
- Ginger molasses cookies
- Red velvet crinkle cookie
- Coconut haystack (GF)
- Seasonal shortbread

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Bar Packages

Book Now!
Offer ends October 15th.





Bar Packages

20 GUEST MINIMUM

House Wine and Beer Bar

UP TO THREE HOURS: \$35 PER GUEST

Each Additional Hour: \$10 per guest

- House wine selection
- 805 Mexican Lager
- Lagunitas IPA
- Scrimshaw Pilsner
- Stella Artois
- Non-alcoholic drinks

Premium Bar

UP TO THREE HOURS: \$45 PER GUEST

Each additional hour: \$15 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 THREE HOURS: \$65 PER GUEST

Each additional hour: \$20 per guest

- Luxury wine selection
- House beer selection
- Don Julio Blanco Tequila
- Hendricks Gin
- Johnnie Walker Black Label Scotch
- Ketel One Vodka
- Knob Creek Bourbon
- Plantation Rum
- Woodford Reserve Rye Whiskey
- Non-alcoholic drinks and mixers

Tablesides Wine Service

- Includes sparkling, white, red

House Wine Service: \$25 per guest

Premium Wine Service: \$45 per guest

Luxury Wine Service: \$65 per guest

Tailored Wine Pairings

Two-course: \$30 per guest

Three-course: \$45 per guest

Four-course: \$65 per guest

Corkage

\$15 PER GUEST

Friends of the Valley: Corkage discount available





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, Twelve 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, Gewürztraminer, 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





Secure your spot on the nice list!

Book by September 30, 2024 to add on a complimentary sparkling wine welcome or a complimentary passed hors d'oeuvre.

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OUR FOOD.

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All menu items subject to 23% service charge and tax.
Menu selections and pricing subject to change.

