

# You're unique.

YOUR EVENT  
SHOULD BE TOO.

Let CIA create the  
culinary event your  
inner foodie desires.



Culinary Institute  
of America





# A Napa setting for every taste.

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

- The Culinary Institute of America at Greystone is a magnificent setting for your next event, 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  
Debaun Theatre  
Ecolab Theatre  
Herb Terrace  
Rudd Center  
Terrace Restaurant and Patio

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

2555 Main Street  
St Helena, CA 94574





# 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

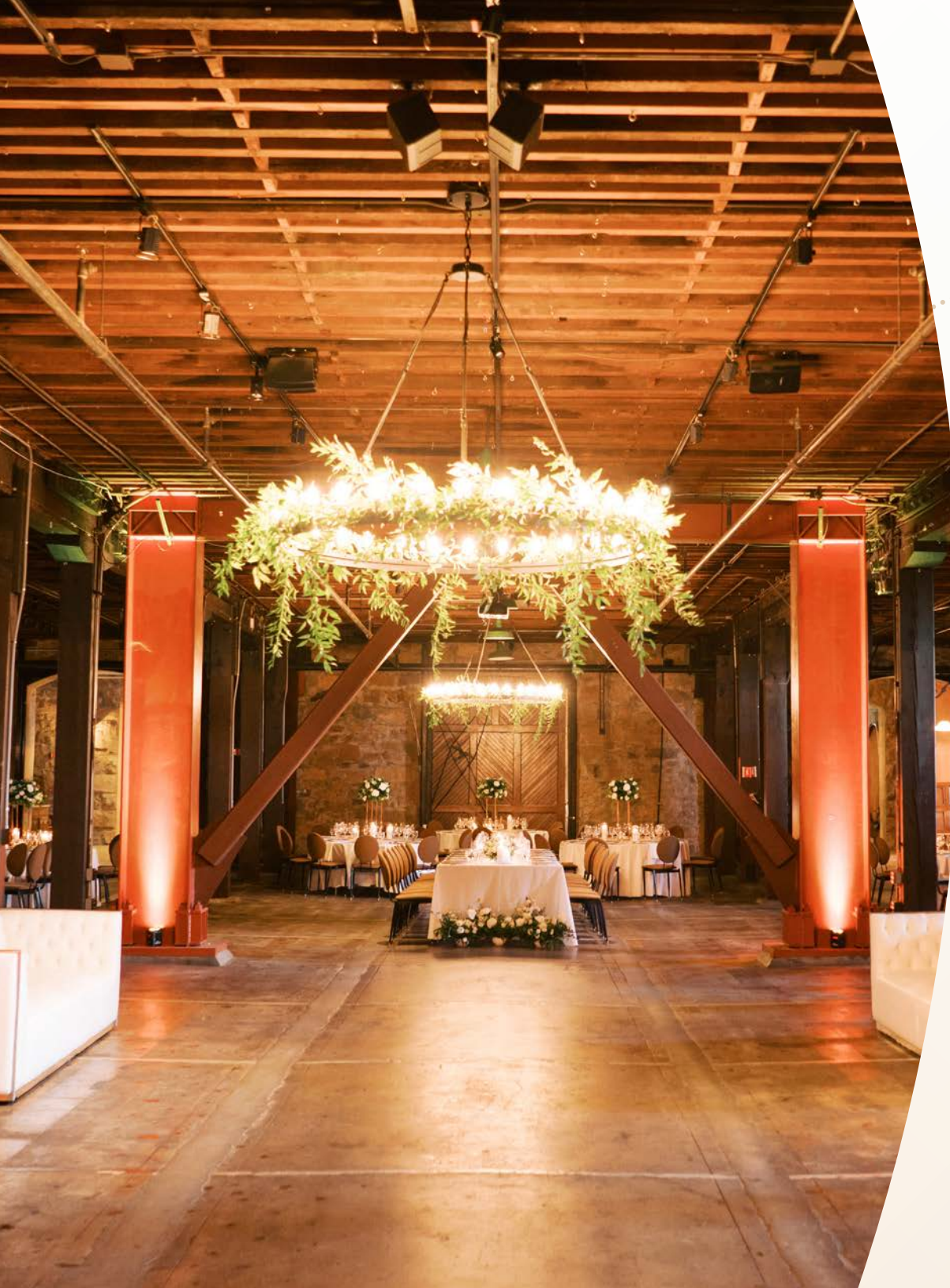
**CAPACITY SEATING • 52**

**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.

Features five drop down screens with built-in audio.







# Boardroom

**CAPACITY SEATING • 24**

**CAPACITY STANDING • 30**

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.



# Debaun Theatre

**CAPACITY SEATING • 24**

**CAPACITY STANDING • 30**

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.





# Ecolab Theatre

**CAPACITY SEATING • 24**

**CAPACITY STANDING • 30**

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.



# 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.





# Rudd Center

## CAPACITY SEATING • 34

Features two separate classrooms dedicated to wine education. Each classroom 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.





# Terrace Restaurant and Patio

CAPACITY SEATING • 150

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 tables, chairs, house linens, set-up, break-down and more.**

### **INCLUDES**

- Up to 250 white folding chairs for Herb Terrace
- Up to 300 oak cross back chairs with ivory pad for Barrel Room and 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 miscellaneous use
- Standard table linen and napkin rental
- Tabletop china, flatware and glassware

### **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.*

### **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

Ecolab Theatre

Hestan Kitchen

Jackson Family Wines Amphitheater

Jackson Family Wines Amphitheater Patio

Mezzanine/Garden Balcony

Napa Valley Vintners Theater

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.



500 First Street  
Napa, CA 94559





# Atrium

**CAPACITY SEATING • 240**

**CAPACITY STANDING • 600**

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



# Copia Culinary Gardens

**CAPACITY SEATING • 160**

**CAPACITY STANDING • 400**

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





# Ecolab Theatre

**CAPACITY SEATING • 250**

This stunning venue can be inventively used for presentations, lectures, and private movie showings as it is fully equipped with movie screen, AV capabilities and a professional demonstration kitchen.



# Hestan Kitchen

**CAPACITY SEATING • 60**

**CAPACITY STANDING • 150**

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





# 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

**CAPACITY SEATING • 100**

**CAPACITY STANDING • 200**

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



# Napa Valley Vintners Theater

**CAPACITY SEATING • 72**

This impressive space has many versatile uses that can be customized to meet your social or corporate needs including lectures, private wine tastings, specialized classes, and culinary demonstrations.







# Private Dining Rooms

**MULTIPLE ROOM OPTIONS**  
**VARIOUS SEATING CAPACITY**

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.





# Included at CIA at Copia

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

## **INCLUDES**

- 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 miscellaneous use
- Up to four rolling wood zinc bars
- Standard table linen and napkin rental
- Tabletop china, flatware, and glassware

## **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.*

## **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





# Dining Experiences

FOODIE DESIRES  
CAN COME TRUE



# Breakfast

20 GUEST MINIMUM

ONE HOUR

- Includes regular and decaffeinated coffee, selection of teas, and fresh juice

## Continental

**\$30 PER GUEST**

- Assorted fresh pastries
- House-made granola, yogurt
- Sliced fruit and berries

## Avocado Toast Bar

**\$40 PER GUEST**

- 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 GUEST**

- Assortment of savory and sweet bagels
- Protein: house cured lox, smoked ham
- Spreads: herb cream cheese, cultured butter, jelly
- Garnish: capers, pickled onions, tomatoes, cucumbers, fresh herbs

## Classic Hot

**\$45 PER GUEST**

- Assorted fresh pastries
- Fresh fruit platter
- Scrambled eggs
- Sausage, bacon
- White, wheat, and sourdough toast

## Grab and Go Sandwiches

**\$45 PER GUEST**

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

### Select Two

- Bacon, fried egg, cheese bagel
- Smoked salmon bagel
- Turkey and brie croissant
- Ham and cheese croissant
- Garden vegetable croissant
- Soyrito croissant

## ADD-ONS

**CHARGED PER GUEST**

- Yogurt and granola parfait • \$6
- Seasonal fresh fruit platter • \$8
- Garden vegetable frittata • \$15
- Pain perdue: berry compote, syrup, butter • \$15
- Country potatoes • \$8
- Quiche Lorraine • \$15
- Egg breakfast sandwich or burrito • \$12
- Eggs benedict • \$15
- Overnight oats, seasonal toppings • \$8





# Beverages and Snacks

## All Day Beverages

**\$25 PER GUEST**

- Coffee, decaffeinated coffee, selection of teas
- Morning: orange and cranberry juice
- Afternoon: lemonade, iced tea, canned sodas

## Coffee Refresh

*Each additional hour: \$8 per guest*

## Bubbles Bar

*One hour: \$24 per guest*

*Two hours: \$30 per guest*

*Each additional hour: \$10 per guest*

- House sparkling wine
- Orange juice, cranberry juice
- Assorted garnishes
- Seasonal fruit

## Bloody Mary Bar

*One hour: \$24 per guest*

*Two hours: \$30 per guest*

*Each additional hour: \$10 per guest*

- 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 GUEST**

- Mini muffins and whole fruit

**POWER BREAK: \$12 PER GUEST**

- Variety of granola bars, protein bars, and trail mix

**FRESH FRUIT PLATTER: \$8 PER GUEST**

- Fresh seasonal fruit

**AFTERNOON DELIGHTS: \$15 PER GUEST**

- Whole fruit, cookies, brownies, homemade cracker jacks, bags of chips

**SUPER BREAK: \$25 PER GUEST**

- House-made green drink: spinach, kale, celery, cucumber, agave;  
Red drink: beets, apple, orange, ginger
- Seasonal garden crudité, poppy seed yogurt
- Chef Ashley's banana muffins

## On-the-Go!

**BOXED SNACK: \$18 PER GUEST**

- Fruit cup, chips, cookie, bottled water

**BOXED LUNCH: \$35 PER GUEST**

- Sandwich, bag of chips, chef's choice salad, cookie, bottled water





# Family-Style Brunch

**20 GUEST MINIMUM**

**\$65 PER GUEST**

- Regular and decaffeinated coffee, selection of teas, and fresh juice
- Assorted fresh pastries
- Muesli, seasonal berries
- Pain Perdue with pistachio, cardamom, vanilla creme
- Mixed baby lettuce salad, radishes, fine herbes, balsamic vinaigrette
- Eggs Benedict, poached egg, Canadian bacon, hollandaise, English muffin
- Farm potato hash
- Applewood bacon

## **ADD-ONS**

**CHARGED PER GUEST**

- Chicken liver pâté, orange and juniper preserves, crostini • \$20
- Chef's selection of artisanal cheeses, honeycomb, nuts, dried fruit, berries • \$25
- Miso Caesar salad, parmesan crisp, croutons, furikake • \$15
- King salmon, fregola, pecorino, butternut squash, Calabrian chili, beurre blanc • \$28
- Crispy chicken, chive mashed potatoes, gremolata • \$28
- Baked eggs, Italian sausage, tomatoes • \$20
- Smoked salmon, egg tartine, dill • \$20





# Lunch

## 20 GUEST MINIMUM

- Optional coffee and tea station included

### Sandwich and Salad Buffet

**\$55 PER GUEST**

#### *Includes*

- Baby lettuce salad: candied pecans, crumbled goat cheese, red wine vinaigrette
- Marble potato salad: wholegrain mustard, onions, parsley
- Variety of cookies

#### *Select Three*

- Chicken Caesar wrap: grilled chicken, romaine lettuce, tomato, house-made caesar dressing, flour tortilla
- Turkey and fontina: turkey breast, bacon, lettuce, avocado, dijon on ciabatta
- Italian: salame, coppa, fresh mozzarella, arugula, roasted pepper, 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, flour tortilla
- Portobello mushroom and eggplant: portobello mushrooms, eggplant, roasted peppers, spinach, fresh mozzarella, tomato, pesto, focaccia
- Roast beef: cheddar, creamy horseradish-dijon, lettuce, french baguette
- BLT: applewood bacon, garden lettuces, marinated tomatoes, balsamic glaze, ciabatta, garlic aioli



### Build-a-Bowl

**\$65 PER GUEST**

- Base: mixed greens, warm jasmine rice, brown rice, mixed grains
- Protein: chicken, tuna, marinated steak, tofu
- Veggies: cucumbers, tomatoes, carrots, radishes, avocado, green beans, scallions, olives, peppers
- Dressings: green goddess, spicy Asian, ginger-sesame vinaigrette
- Sprinkles: sesame seeds, crispy onions, pistachio dukkha





# Lunch

## 20 GUEST MINIMUM

- Optional coffee and tea station included

### Flatbread Buffet

\$65 PER GUEST

#### *Includes*

- Heirloom tomatoes: sweet corn, cumin, avocado, lime, cotija cheese
- Iceberg wedge salad: gorgonzola, crispy bacon, cherry tomatoes
- Variety of cookies and brownies

#### *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's choice: eggplant caponata, manchengo cheese, pesto, chili oil



### Two-Course Plated Lunch

\$75 PER GUEST

#### **Lunch Entrée**

##### *Choose Two*

- Sesame chicken and 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, preserved lemon vinaigrette (GF)
- Chipotle roasted pork loin, gremolata, mascarpone polenta
- French onion soup, salad lyonnaise, poached egg, potatoes, baguette, cultured butter (V)
- Roasted tomato-basil soup, burrata salad, focaccia bread, 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

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# 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 fraîche, beetroot relish, dill
- Lobster mac and cheese bite: Calabrian chili aioli
- Buckwheat bilini: trout roe, whipped crème fraîche
- 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

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# Appetizer Displays

20 GUEST MINIMUM

ONE HOUR

## Bruschetta Bar

ONE HOUR: \$25 PER GUEST

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

## Cheese and Charcuterie Station

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 breads

## 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, rémoulades, cocktail sauces
- Caviar available: market price

## Flatbreads

\$45 PER GUEST

*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 GUEST

*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, 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

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





# Dinner Service

## 20 GUEST MINIMUM

- \$20 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 puree, 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



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# 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 fraîche, fresh fruit
- Flourless chocolate cake



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# 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 THREE HOURS: \$40 PER GUEST

*Each additional hour: \$12 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 THREE HOURS: \$45 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 THREE HOURS: \$55 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

### Tableside Wine Service

- Includes sparkling, white, red

*House Wine Service: \$36 per guest*

*Premium Wine Service: \$42 per guest*

*Luxury Wine Service: \$48 per guest*

### Tailored Wine Pairings

*Two-course: \$32 per guest*

*Three-course: \$48 per guest*

*Four-course: \$64 per guest*

### 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





# 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 event.

## OUR FOOD.

### SPECIAL EVENTS SALES MANAGERS

Amy Holland

[amy.holland@culinary.edu](mailto:amy.holland@culinary.edu)

707-967-2367

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.

