

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.





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



Holiday Event Menus



Three-Course Plated Lunch

$75 PER GUEST



Bread Service

$6 per guest

Starters

Select One

- Our leafy greens: garden greens, seasonal vegetables, edible flowers, red banyuls vinaigrette *GF, VG*
- Chicory salad: seasonal chicories, Manchego cheese, Marcona almonds, preserved lemon vinaigrette *V, GF*
- Brussels sprouts salad: Fuji apple, applewood smoked bacon, sherry shallot vinaigrette, Pecorino Romano *GF*
- Chestnut soup: ras el hanout dates, brown butter croutons, crème fraîche *VG, GF*

Entrée

Select Two

- Farfalle: roasted butternut, caramelized onions, roasted peppers, pancetta, ricotta salata
- Roasted chicken breast: seasonal wild mushrooms, marsala, parmesan risotto *GF*
- Chianti braised short rib: parsnip purée, roasted carrot, cippolini onion *DF, GF*
- Black cod: fermented black bean sauce, bok choy, scallion, shiitake fried rice *DF*

Dessert

Select One

- Pumpkin cheesecake: cinnamon chantilly *V*
- Apple streusel cheesecake *V*
- Ghiradelli s'mores tart *V*
- Holiday hazelnut praline fudge cake *V*
- Peppermint crème brûlée *GF, V*
- Mini pecan pie tarts *V*





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

Three-Course Plated Dinner

$105 PER GUEST



Bread Service

$6 per guest

Starters

Select One

- Our leafy greens: garden greens, seasonal vegetables, edible flowers, red banyuls vinaigrette *GF, VG*
- Chicory salad: seasonal chicories, Manchego cheese, Marcona almonds, preserved lemon vinaigrette *V, GF*
- Brussels sprouts salad: Fuji apple, applewood smoked bacon, sherry shallot vinaigrette, Pecorino Romano *GF*
- Chestnut soup: ras al hanout dates, brown butter croutons, crème fraîche *VG, GF*
- Sweet potato gnocchi: parmesan fonduta, sage gremolata, pomegranate molasses *V*
- Tortellini en brodo: winter root vegetables, black garlic consommé *V*
- Burrata: candied kuri kuri squash, spiced pepitas, Marshalls honey, crostini *V*

Entrée

Select Three

- Farfalle: roasted butternut, caramelized onions, roasted peppers, pancetta, ricotta salata
- Roasted chicken breast: seasonal wild mushrooms, marsala, parmesan risotto *GF*
- Chianti braised short rib: parsnip purée, roasted carrot, cippolini onion *DF, GF*
- Black cod: fermented black bean sauce, bok choy, scallion, shiitake fried rice *DF*
- Milk poached halibut: mirepoix, pommes purée, fiore di finocchio *GF*
- Roast pork belly: blackberry honey mustard, spaetzle, charred cruciferous vegetables
- Stuffed rainbow chard: cauliflower, black beluga lentils, garnet yams, maafe *GF, VG*

Dessert

Select One

- Pumpkin cheesecake: cinnamon chantilly *V*
- Apple streusel cheesecake *V*
- Ghiradelli s'mores tart *V*
- Holiday hazelnut praline fudge cake *V*
- Peppermint crème brûlée *GF, V*
- Mini pecan pie tarts *V*





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Passed Hors d'Oeuvre

In addition to House Hors D'oeuvres

$45 PER GUEST PER HOUR

Select Four

- Baked brie tarts: five-spice cranberry compote, pistachios *V*
- Beef tartare: Asian pear, pickled shallot, gochugaru aioli *GF, DF*
- Chilled shrimp cocktail: yuzu horseradish sauce *GF, DF*
- Caviar and blinis: crème fraîche, chives, Kaluga caviar
  Additional $10 per guest
- Gougeres: brandied caramelized onions, comte fonduta *V*
- Chicken pot pie croquettes: roasted garlic aioli
- Polenta cakes: beet hummus, toasted walnuts, urfa biber *GF, VG*



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Holiday Stations

FOUR STATIONS

$135 PER GUEST

25 person min ($20 additional per guest for parties under 25 guests)

Starter Station

Select Two

- Our leafy greens: garden greens, seasonal vegetables, edible flowers, red banyuls vinaigrette *GF, VG*
- Chicory salad: seasonal chicories, Manchego cheese, Marcona almonds, preserved lemon vinaigrette V/GF
- Brussels sprouts salad: Fuji apple, applewood smoked bacon, sherry shallot vinaigrette, Pecorino Romano *GF*
- Winter panzanella salad: delicata squash, sourdough, fennel, baby kale, sage, hazelnut vinaigrette *VG*
- Chestnut soup: ras el hanout dates, brown butter croutons, crème fraîche *VG, GF*

Carving Station

Select Two

- Mary's whole roasted chicken: rosemary citrus jus *GF, DF*
- Whole roasted chilean sea bass: sauce vierge *GF, DF*
- Pork loin: blackberry mostarda *GF, DF*
- Bavette steak: black garlic chimichurri *GF, DF*
- Porchetta: rosemary bacon jus *GF, DF*
  Additional $5 per guest
- Whole roasted prime rib: red wine jus *GF, DF*
  Additional $10 per guest

Sides

Select Two

- Cornbread stuffing: sage, sourdough, mirepoix *V*
- Pommes purée: chives, cultured butter *GF, V*
- Charred cruciferous: seasonal cruciferous vegetables, garlic chili crisp *GF, VG*
- Citrus glazed baby carrots: Marshall's honey, thyme *GF, V*
- Mezze rigatoni: truffle cream, wild foraged mushrooms *V*
- Smashed potatoes: confit shallots, EVOO *GF, VG*
- Candied yams: brown butter, toasted meringue *GF, V*
- Polenta: aged white cheddar, scallions *GF, V*

Petite Sweets

Select Three

- Pumpkin cheesecake: cinnamon chantilly *V*
- Orange cranberry panna cotta *GF*
- Apple streusel cheesecake bars *V*
- Ghiradelli s'mores tart *V*
- Holiday hazelnut praline fudge cake *V*
- Peppermint crème brûlée *GF, V*
- Red velvet whoopie pies *V*
- Mini pecan pie tarts *V*
- Ghirardelli hot chocolate panna cotta *V*

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Bar Packages





Bar Packages

20 GUEST MINIMUM

Wine and Beer Bar

UP TO THREE HOURS: $35 PER GUEST

Each additional hour: $12 per guest
Upgrade to premium wines for $5 per guest

- House Wines
- 805 Cerveza
- Lagunitas IPA
- Scrimshaw Pilsner
- Stella Artois
- Non-alcoholic drinks

Premium Bar

UP TO THREE HOURS: $45 PER GUEST

Each additional hour: $14 per guest

- Premiun 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

Corkage

$15 PER GUEST

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
- Hendrick's Gin
- Johnnie Walker Black Label Scotch
- Kettle One Vodka
- Knob Creek Bourbon
- Plantation Rum
- Woodford Reserve Rye Whiskey
- Non-alcoholic drinks and mixers

Specialty Cocktails

Add 2 cocktails to any bar package: $15 per guest

Tableside Wine Service

- Includes sparkling, white, red

House Wine Service: $36 per guest
Premium Wine Service: $42 per guest
Luxury Wine Service: $54 per guest

Tailored Wine Pairings

Two-course: $36 per guest
Three-course: $54 per guest
Four-course: $72 per guest

Coffee Station

- Coffee, decaffeinated coffee, selection of teas

One hour: $8 per guest
Two hours: $12 per guest
Each additional hour: $6 per guest



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, 2026 to add on a complimentary sparkling wine welcome or a complimentary passed hors d’oeuvre.

Culinary Institute of America



Your event.

OUR FOOD.

SPECIAL EVENTS SALES MANAGERS

Amy Holland
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INQUIRIES

CIA at Copia
Napa

CIA at Greystone
St. Helena

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.

