



bardessono

YOUNTVILLE | NAPA VALLEY

REMINGTON

[2019] fall banquet & event menus

6526 Yount Street | Yountville, CA 94599
www.bardessono.com

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[breakfast buffet]



*Buffets are designed for **one(1)-hour** of service.
priced per person | a minimum attendance may be required*

LIVE WELL | \$42.00

[no minimum guest requirement]

chilled fresh squeezed juices
lavazza coffee and assorted mighty leaf teas
bouchon oven-fresh breakfast pastries, breads, fruit preserves, honey, sweet butter
sliced and whole fruit, assorted organic yogurts, house-made granola
giusto's steel cut oatmeal, brown sugar

EAT WELL | \$60.00

[a minimum of 20 guests required]

chilled fresh squeezed juices
lavazza coffee and assorted mighty leaf teas
bouchon oven-fresh breakfast pastries, breads, fruit preserves, honey, sweet butter
sliced and whole fruit, assorted organic yogurts, house-made granola
giusto's steel cut oatmeal, brown sugar
hobbs' applewood-smoked bacon
farm fresh scrambled eggs
hash browns

BE WELL | \$70.00

[no minimum guest requirement]

chilled fresh squeezed juices
lavazza coffee and assorted mighty leaf teas
bouchon oven-fresh breakfast pastries, breads, fruit preserves, honey, sweet butter
sliced and whole fruit, assorted organic yogurts, house-made granola
giusto's steel cut oatmeal, brown sugar
farm fresh scrambled eggs
little farm crispy potatoes
hobbs' applewood smoked bacon
bouchon croissant egg sandwich, spinach & tomato

[buffet enhancements]



*Buffet enhancements are designed for **one(1)-hour** of service.
priced per person | a **minimum of 15 guests** required*

hard boiled farm egg	7.00
crispy little farm potatoes	7.00
house-made hash browns	7.00
farm fresh scrambled eggs	8.00
lucy's garden seasonal frittata	8.00
willie bird turkey bacon	8.00
hobbs' applewood smoked bacon	9.00
house-cured breakfast ham	9.00
aidell's chicken apple breakfast sausage	9.00
house-made brioche french toast	10.00
house-made waffles - <i>seasonal fruit, maple syrup</i>	10.00
liberty duck hash	10.00
soft scrambled breakfast burritos	10.00
smoked salmon - <i>traditional accompaniments</i>	12.00

[morning beverages]

[priced per drink | charged based on consumption]

BLOODY MARY BAR | \$16.00

made from all locally grown produce & local spirits

BUBBLE BAR | \$16.00

seasonal juices with assorted local sparkling wines

[bartender fee of \$250 per bartender, one bartender required per 30 guests]

[breakfast a la carte]



*Priced per person | a maximum of 15 guests
a la carte breakfast includes:
[full continental display and a choice of three hot items, ordered tableside]*

CONTINENTAL DISPLAY

chilled fresh squeezed juices
bouchon oven-fresh breakfast pastries, breads, fruit preserves, honey,
sweet butter sliced and whole farm fresh fruit, assorted organic yogurts,
house-made granola giustos steel cut oatmeal, brown sugar
lavazza coffee and assorted mighty leaf teas

[a la carte items | \$55.00]

choose three | ordered table-side

CLASSIC BREAKFAST

clover organic eggs, grilled bread, hobbs' applewood smoked bacon,
crispy fingerling potatoes

FARM FRESH OMELETTES

clover whole eggs or egg whites
mixed mushrooms, goat cheese, bloomsdale spinach
cured ham, sweet peppers, cheddar

LIBERTY DUCK CONFIT HASH

spinach, root vegetables, crispy fingerling potatoes, sunny side up duck egg

CROQUE MADAME

house-cured ham, gruyere cheese, fried organic egg, mornay sauce, garden greens

BRIOCHE FRENCH TOAST

seasonal fruit compote, mascarpone vanilla chantilly

[brunch buffet]



[brunch buffet, \$80.00]

*Breakfast buffets are designed for **one (1)-hour** of service.
priced per person \ a **minimum of 20** guests required*

**each additional hour of service will be billed at \$20.00 per person plus applicable service fees and tax*

CHEF FEE | \$300.00

[one chef required per 30 guests for omelettes]

CONTINENTAL BUFFET ITEMS

bouchon oven-fresh breakfast pastries, breads, fruit preserves, honey, sweet butter
sliced and whole farm fresh fruit, assorted organic yogurts
house-made granola, oatmeal, brown sugar

CUSTOM OMELETTES

[egg whites available upon request]

farm fresh eggs, cooked to order, custom omelettes
lucy's garden seasonal vegetables
assorted cheeses

HOT ITEMS

[choose one egg dish and three additional items listed below]

farm fresh scrambled eggs
lucy's garden seasonal vegetable frittata

hobbs' applewood smoked bacon
willie bird turkey bacon
aidell's chicken apple sausage
house-cured breakfast ham
crispy little farm potatoes
house-made hash browns
brioche french toast

BEVERAGE SERVICE

chilled fresh squeezed juices
lavazza coffee & assorted mighty leaf teas

[breakfast cont.]



[lucy on the go – breakfast]

*priced per guest | a **minimum of 10** guests | selections freshly packed in to-go box
[includes napkins, flatware, to-go cups]*

EARLY RISE
[before 7:00 am]

IN EACH BOX

oven-fresh breakfast pastries, fruit preserves
house-made granola
fresh whole fruit

BEVERAGES

bottled juice
lavazza coffee and assorted mighty leaf teas

[\$35.00]

regular & decaffeinated lavazza coffee	115 per gallon
assorted mighty leaf teas and hot water	85 per gallon
iced tea	65 per gallon
lemonade	50 per gallon
infused lemonade	55 per gallon
assorted chilled juices	50 per gallon
assorted soft drinks	7 each
lucy's juice bar everything blend	120 per dozen
lucy's juice bar seasonal fruit blend	120 per dozen

[a la carte items]



[BOUCHON PASTRIES & SWEETS]

biscotti	50 per dozen
assorted pastries & breakfast breads	50 per dozen
seasonal muffins	50 per dozen
seasonal tarts	55 per dozen
fresh baked cookies [chef's choice]	55 per dozen
scones/ biscuits	60 per dozen
brioche sticky buns	60 per dozen
'mini' seasonal fruit parfaits	60 per dozen
paulie's bagels, cream cheese	65 per dozen
profiteroles or eclairs	65 per dozen
french macarons	65 per dozen

[SNACKS]

individually wrapped granola bars	7 each
farm fresh whole fruit	6 each
herb roasted local almonds [minimum 2lbs.]	30 per pound
roasted mixed nuts [minimum 2lbs.]	30 per pound
house-made parmesan popcorn	7 per person
house-made potato chips	7 per person
energy trail mix	8 per person
sweet-n-salty trail mix	8 per person
nut brittle	8 per person
seasonal pate de fruit [fruit jellies]	7 per person

[theme breaks]



*Theme breaks are designed for 30-minute service.
priced per person | a minimum of 10 guests required*

BUILD YOUR OWN SNACK BAR | \$32.00

roasted almonds, cashews
house-made granola
assorted organic yogurts
whipped cream
seasonal-tropical fresh fruits & berries
assorted chocolate chips & crunchy pearls

CHIPS & DIP | \$35.00

pita with house-made hummus
house-made potato chips
blue cheese dip
house-made tortilla chips
made-from-scratch guacamole

BALLPARK BREAK | \$30.00

house-made parmesan pop corn
baked zesty pretzels
caramel corn
mixed nuts

LUCY GARDEN PLATE | \$35.00

fresh vegetables
seasonal fruit
house-made hummus and pita
marinated olives
roasted california nuts

[lunch plated]



Plated lunch includes:

choice of one appetizer, one entree and one dessert

- or -

*mid courses may be added upon request**

**an additional \$20.00 per guest-per course will apply*

[lunch plated includes a selection of acme breads, sweet butter, and iced tea]

[appetizers]

BABY BEET SALAD

braised baby beets, laura chenel's goat cheese, wild arugula

FALL CHICORY SALAD

asian pear, rogue smoky blue cheese, crispy walnuts,
sherry-roasted shallot vinaigrette

FORK ROLLED GNOCCHI

italian tartufata, kale pesto, mushroom, sun-dried tomatoes

FALL SQUASH SOUP

dried cranberries, cilantro and sweet spices

[main courses]

MARY'S CHICKEN SANDWICH

guajillo pepper aioli, avocado, roasted tomato, butter lettuce, torpedo bun

CROQUE MADAME

house-cured ham, gruyere cheese, fried organic egg, mornay sauce, garden greens

STEAK FRITES

petite filet, mesclun greens, crispy fries, L-1 steak sauce

CAVATELLI PASTA

fall mushrooms, whipped ricotta, parmesan cheese, mushroom "bacon"

[desserts]

CHOCOLATE HAZELNUT "TRUFFLE" TART

salted caramel ice cream

CLASSIC CREME BRULEE

red wine poached huckleberries

{20ppl Max}

[\$75.00]

*Garden cuisine is always in season - seasonal substitutes may apply.
[all food & beverage items are subject to 27% gratuity and 7.75% state sales tax]*

[lunch a la carte]



Lunch a la carte is designed for one(1)-hour of service.

Priced per person | a maximum of 15 guests

[a la carte lunch includes all display items listed and a choice of four items, ordered table-side]

[display items]

acme breads, sweet butter

lucy's garden mixed greens, seasonal vinaigrette

house-made pates, cured meats, whole grain mustard, cornichons, grilled bread

artisanal cheese selection, whole and sliced farm fresh fruits

fresh-baked cookies and french tea cakes

freshly brewed iced tea

[a la carte items]

choose four | ordered table-side

MINDFUL MEATS BURGER

heirloom tomato, red onion, ACME bakery bun, herb aioli, herbed french fries

BABY BEET SALAD

braised baby beets, laura chenel's goat cheese, wild arugula

LUCY CAESAR SALAD

[choice of protein: chicken | shrimp | abi tuna]

hearts of romaine, white anchovies, shaved reggiano cheese

MARY'S CHICKEN SANDWICH

garden herb and citrus marinated chicken, avocado, roasted tomato, butter lettuce, torpedo bun and green peppercorn aioli

CROQUE MADAME

house-cured ham, gruyere cheese, fried organic egg mornay sauce, garden greens

HOUSE-MADE GNOCCHI

wild mushrooms, kale pesto, tartufata

LUCY COBB SALAD

[choice of protein: chicken | shrimp | abi tuna]

little gem lettuce, garden herb dressing, hobbs' applewood bacon, crumbled bleu cheese

[sandwich board]



[create your own]

chef's soup of the day

citrus marinated coleslaw

mixed fall chicories with dried cranberries, asian pear,
blue cheese and crispy walnuts

selection of sliced deli meats and cheese

ACME sourdough, wheat levain, brioche

chocolate chip cookies

whole fruit

[\$70.00 per person]

[working lunch buffet]



*Working lunch buffet is designed for **one(1)-hour** of service.
priced per person \ a **minimum of 10** guests required
[lunch buffet includes a selection of acme breads, sweet butter, and iced tea]*

[soup & salad]

choose two

seasonal soup [*chef's choice*]

caesar salad, romaine hearts, white anchovies, parmesan cheese
little gem lettuce, avocado, balsamic vinaigrette
lucy's garden mixed greens, seasonal vinaigrette

[sandwiches]

choose three

wild mushroom, fontina cheese panini
wine cured salami, dijon mustard, tatsoi, swiss
schmitz ranch roast beef, horseradish aioli, caramelized onion,
mary's chicken club, hobbs' applewood bacon, avocado
roasted turkey, fontina cheese, sourdough bread
house-cured ham, gruyere cheese, dijon
lucy's garden seasonal vegetable wraps

[dessert]

choose two

fresh baked cookies [*chef's choice*]
individual tarts
pumpkin cheesecake
bouchon profiteroles/eclairs

[\$65.00]

[traditional lunch buffet]

*Traditional buffets are designed for **one(1)-hour** of service.
priced per person | a **minimum of 15** guests required
[lunch buffet includes a selection of acme breads, sweet butter, and iced tea]*



NAPA VALLEY BUFFET | \$75.00

butternut squash soup, toasted pepitas
caesar salad, romaine hearts, parmesan cheese
gem lettuce, avocado, balsamic vinaigrette
grilled marinated flat iron steak, roasted marble potatoes
local market fish, fall garden vegetables, herb butter
garden herb and citrus marinated chicken breast, sautéed wild mushrooms, chicken jus
farmstead cheeses & artisanal charcuterie
mini macarons

YOUNTVILLE BUFFET | \$85.00

potato and leek soup with black truffle
lucy's garden mixed greens, meyer lemon and honey vinaigrette
wedge salad, iceberg lettuce, hobbs' applewood bacon, pt. reyes blue cheese
ora king salmon, bloomsdale spinach, wild mushrooms
cider-brined kurobuta pork loin, broccoli di cicco
mary's bbq chicken, grilled fall squash
a la grecque vegetables, torn herbs, banyuls vinegar
vanilla bean panna cotta with local citrus
k&j orchard apple tart

*Barbeque Buffet is designed for **one(1)-hour** of service.
priced per person | a **minimum of 20** guests required
[lunch buffet includes a selection of acme breads, sweet butter, and iced tea]*

[barbeque lunch buffet]



[salads]

choose two

- caesar salad, romaine hearts, white anchovies, parmesan cheese
- roasted baby beet salad, watercress, banyuls vinaigrette
- lucy's garden mixed greens, champagne vinaigrette
- little gem lettuce, avocado, balsamic vinaigrette

[grill station]

choose up to 4 items | priced per number of items selected

- sesame-ginger ahi tuna
- mustard-garlic pork loin
- rosemary-balsamic lamb
- flat iron steak, cumin garlic chimichurri
- mindful meat burgers
- marinated mary's chicken breasts

[sides]

choose three items

- grilled sweet potato, maple butter
- creamy polenta, mascarpone cheese
- farfalle pasta, pine nuts, broccoli de cicco, meyer lemons
- roasted marble potatoes, garden herbs
- cornbread/savory biscuits
- brussels sprouts, smoked bacon, roasted pearl onion

[desserts]

choose two

- fresh-baked cookies [chef's choice]
- s'mores brownies
- k&j orchard apple tart

[hors d' oeuvres]



[passed canapes]

COLD

fall squash crostini with pomegranate, sage & chevre	6.00
mt. tam crostini, garden grape, honey	6.00
black truffle deviled eggs with smoked trout roe	6.00
vegetable summer roll, ponzu dipping sauce	7.00
smoked salmon tartare, gaufrette, chive crème fraiche	7.00
bleu cheese stuffed dates, hobbs' bacon & walnuts	7.00
house-made duck & fig terrine, seasonal fruit chutney	7.00
prosciutto wrapped k&j pear, banyuls reduction	7.00
shrimp cocktail, horseradish, cocktail sauce	7.00
local oysters on the half shell, champagne mignonette	8.00
dungeness crab salad, green apple, celery root	8.00
beef tartare, dijon mustard, arugula, sourdough	8.00
duck liver mousse crostini, apple chutney	8.00
tuna tartare, meyer lemon, cucumber cup	8.00

HOT

fall squash tempura, soy vinaigrette	6.00
'mini' maine lobster grilled cheese, mornay, fontina, tarragon	6.00
duck confit quesadilla, forest mushrooms, salsa verde	6.00
wagyu beef meatballs, fontina cheese, tomato sauce	6.00
twice baked fingerling potatoes, crème fraiche, chives, hobbs' bacon	6.00
spinach and crispy feta boureka	6.00
wild mushroom and truffle arancini	6.00
warm gougeres, black truffle mornay	7.00
bigeye tuna, nicoise olive, piquillo pepper	7.00
wild mushroom & tarragon cigar, quince ketchup	7.00
dungeness crab cake, pimento aioli	8.00
'mini' fish tacos, susanna's house-made tortillas, salsa	8.00
pork belly steam bun, plum sauce, chinese mustard	8.00
classic blini, california sturgeon caviar	9.00

[hors d' oeuvres]



*Garden cuisine is always in season - seasonal substitutes may apply.
[all food & beverage items are subject to 27% gratuity and 7.75% state sales tax]*

ARTISANAL CHEESE BOARD

local farmstead cheeses, honeycomb, lucy's pickled vegetables, bakery fresh breads \$200, serves 10 | \$375, serves 25 | \$575, serves 50

CHARCUTERIE PLATTER

house-made pates, cured meats, whole grain mustard, cornichons, grilled bread \$200.00, serves 10 | \$325, serves 25 | \$450, serves 50

SLICED FARM FRESH FRUITS - or - LUCY'S GARDEN CRUDITES

\$125, serves 10 | \$200, serves 25 | \$350, serves 50

[hors d' oeuvres | stations]

*stations are designed for one(1)-hour of service
priced per person | a minimum of 20 guests required*

SLIDER STATION | \$40.00

[chef fee of \$250.00 applies]

kobe beef, smokey blue cheese, caramelized onions
ahi tuna, sriracha aioli, napa cabbage slaw
pulled pork, mustard slaw

SEAFOOD BAR | \$58.00

[chef fee of \$250.00 applies]

miso black cod
shellfish scampi, PEI mussels, littleneck clams, bay scallops
peel-n-eat prawns, house-made cocktail sauce
oysters on the half shell, champagne mignonette

MORSELS & BITES | \$50.00

[choose four | unlimited service for one hour]

house-made popcorn, keffir lime
chicken strips, selection of dipping sauces
'mini' beef sliders, caramelized onions, crumbled blue cheese
'mini' seasonal soup | 'mini' grilled cheese
'mini' tacos, mango salsa | 'mini' chicken quesadilla
duck confit mac n' cheese | house-made truffle fries
flat bread pizzas - seasonal toppings
chef's choice sweets bar, chocolate chip cookies

*Buffet dinner is designed for 1.5-hours of service.
priced per person | a **minimum of 20** guests required
[buffet dinner includes acme breads, sweet butter, coffee and mighty leaf teas]*

[buffet dinner menu]



SOUP & SALAD

celery-chestnut apple soup
caesar salad, hearts of romaine, anchovies, focaccia croûtons
lucy's garden mixed greens, white balsamic vinaigrette

RISOTTO STATION

shrimp, roasted chicken, seasonal vegetables
wild mushroom

MAIN ENTREES

[choose three for station]

pan seared ahi tuna
market fresh fish *[inquire for options]*
slow-roasted pork shoulder *[carving station]*
garlic and herb marinated flat iron *[carving station]*
roasted mary's chicken

SIDES

[choose two items]

toasted farro salad, olive tapenade, piquillo peppers
roasted marble potatoes, garden lemon-thyme
garlic confit yukon gold potato puree
roasted lucy's fall garden vegetables
roasted brussels sprouts, smoked bacon, pearl onions
potato gratin, taleggio, prosciutto, caramelized onions

DESSERTS

valrhona chocolate tarts
lucy's cheesecake

[\$150.00]

THREE CHEFS REQUIRED | \$300.00 EACH

[chef fees are quoted for up to 50-guests, additional chefs may be added for parties over 50-guests]

[dinner menu]



[heavy appetizers | stations]

Dinner is designed for 1.5 hours of service.

*priced per person | a **minimum of 20** guests required*

[dinner includes assorted acme breads, sweet butter, coffee and mighty leaf teas]

TRAY PASSED CANAPES

mt. tam crostini, garden grape, honey
wagyu beef meatballs, fontina cheese, tomato sauce
dungeness crab cake, pimento aioli
wild mushroom & truffle arancini

SEAFOOD BAR

miso rubbed black cod
peel-n-eat prawns, house-made cocktail sauce
oysters on the half shell, champagne mignonette
red curry coconut mussels

GRILL STATION

maine lobster grilled cheese
pulled pork, mustard slaw
prime beef sliders, caramelized onions, crumbled blue cheese
fall garden vegetables

SIDES

roasted heirloom cauliflower with almond, raisin & caper vinaigrette
lucy's garden mixed greens, meyer lemon and honey vinaigrette
roasted baby carrot salad, vadouvan spice, lime vinaigrette
potato, taleggio cheese, caramelized onion gratin

DESSERT BAR

pumpkin cheesecake bites
meyer lemon bars
house-made chocolate-espresso truffles

[\$150.00]

TWO CHEFS REQUIRED | \$300 EACH

[chef fees are quoted for up to 50-guests, additional chefs may be added for parties over 50-guest]

*Plated dinner includes your choice of one appetizer, one entrée and one dessert - for 3 courses.
Cheese or mid courses may be added upon request, an additional \$20.00 per guest per course will apply.
[plated dinner includes assorted acme breads, sweet butter, coffee and mighty leaf teas]*

[plated dinner]

3 courses, \$120.00 | 4 courses, \$140.00 | 5 courses, \$160.00

[appetizers]

CELERY ROOT, CHESTNUT & APPLE SOUP

ARTISAN & MIXED GREEN SALAD

seasonal vinaigrette, focaccia crostini

WARM BABY BEET & SPINACH SALAD

crispy walnuts, pt. reyes blue cheese, roasted shallot vinaigrette

HAND ROLLED GNOCCHI

kale pesto, tartufata

DUNGENESS CRAB CAKE

baby arugula, calabrian chili aioli, blood orange

[maincourses]

COQ AU VIN

red wine braised mary's chicken, pearl onions, smoked bacon, wild mushrooms,

baby carrots, marble potatoes

SEARED SCALLOPS

heirloom cauliflower, caper raisin brown butter

ROASTED KING SALMON

roasted fingerling potato, braised leeks and cabbage, mustard sauce

SONOMA DUCK BREAST

grilled radicchio, cranberries, creamy farro

RED WINE BRAISED SHORT RIBS

white cheddar mashed potatoes, carrot agrodolce

NEW YORK PRIME STRIPLOIN

red wine mushroom ragout, herbed shoestring potatoes, sausalito springs watercress

[dessert]

BUTTERMILK CHEESECAKE

candied pecans

CLASSIC CRÈME BRULEE

wild huckleberries, sugar cookie

FLOURLESS CHOCOLATE TORTE

chantilly cream, port wine sauce



*Garden cuisine is always in season - seasonal substitutes may apply.
[all food & beverage items are subject to 27% gratuity and 7.75% state sales tax]*

Family Style Dinner Option #1:

bardessono hotel & spa

priced per person | a minimum of 10 guests required

[buffet dinner includes acme breads, sweet butter, coffee and mighty leaf teas]

[family style dinner]

FIRST COURSE

[select one]

Mixed Fall Chicories - crispy walnuts, asian pear, roasted shallot vinaigrette
Roasted Beet & Baby Spinach - pecorino pepato, crispy wild rice, sherry-pistachio vinaigrette
Baby Kale & Arugula - honey crisp apples, bacon-leek vinaigrette, dried cranberries

MAIN COURSE

[select two]

Emmer & Co. Pastured Chicken 'Cacciatore' - tomatoes, white wine, capers, roasted sweet peppers
Crispy Duck Leg Confit - french lentils, lucy's garden quince and sherry duck jus
Slow Roasted Mustard-Garlic Whole Pork Shoulder - braised greens
Cider-Braised Pork 'Shepherd's Pie' - sweet potatoes and swiss chard
Slow-Cooked Whole Plate Beef Short-Rib - rosemary & citrus polenta
Seared Prime NY Strip Loin - roasted fall root vegetables and bordelaise
Roasted Leg of Superior Farms Lamb - rancho gordo flageolet beans and rosemary

SIDES

[select three]

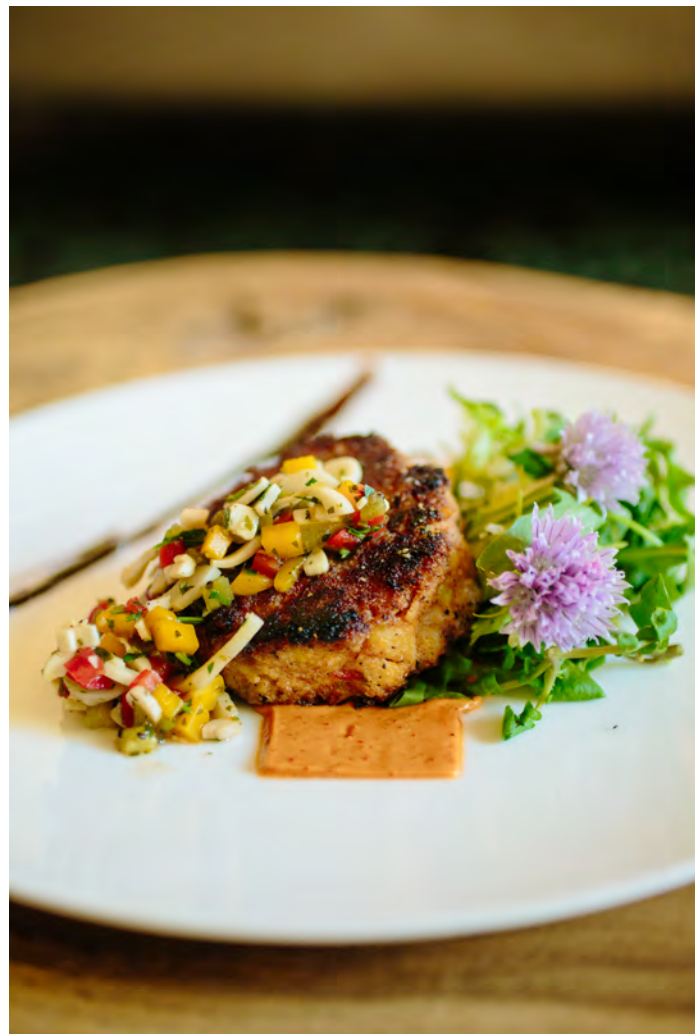
Roasted Brussels Sprouts - house made pancetta and caramelized pearl onions
Garlic Confit Mashed Potatoes
Stuffed Delicata Squash - chestnuts, sausage and winter greens
Caramelized Parsnips - crispy sage
Orrechiette Pasta - brown butter, sage, roasted fall squash and toasted hazelnuts
Balsamic-Roasted Red Kuri Squash - toasted pinenuts and golden raisins

DESSERTS

[select one]

Warm Apple-Walnut Crisp - whipped crème fraiche
Pumpkin Cheesecake - candied pecans
Pecan & Chocolate Chip Blondies
Chocolate Cream Pie - whiskey whipped cream
Meyer Lemon Bars

[\$120.00 pp]



*Garden cuisine is always in season - seasonal substitutes may apply.
[all food & beverage items are subject to 27% gratuity and 7.75% state sales tax]*

Family Style Dinner Option #2:

bardessono hotel & spa

priced per person | a minimum of 10 guests required

[buffet dinner includes acme breads, sweet butter, coffee and mighty leaf teas]

[family style dinner]

FIRST COURSE

[select one]

- Mixed Fall Chicories** - crispy walnuts, asian pear, roasted shallot vinaigrette
- Roasted Beet & Baby Spinach** - pecorino pepato, crispy wild rice, sherry-pistachio vinaigrette
- Baby Kale & Arugula** - honey-crisp apples, bacon-leek vinaigrette, dried cranberries

MAIN COURSE

[select two]

- Emmer & Co. Pastured Chicken 'Cacciatore'** - tomatoes, white wine, capers, roasted sweet peppers
- Traditional Coq Au Vin** - red wine braised chicken with smoked bacon, pearl onions, fingerling potatoes and forest mushrooms
- Roasted Liberty Farms Duck Breast** - wild rice and huckleberry-port wine sauce
- Slow Roasted Mustard-Garlic Whole Pork Shoulder** - braised greens
- Traditional Prime Rib of Beef** - horseradish cream and roasted sweet carrots
- Seared Prime NY Strip Loin** - roasted fall root vegetables and bordelaise
- Roasted Leg of Superior Farms Lamb** - rancho gordo flageolet beans and rosemary
- Fresh Catch**

SIDES

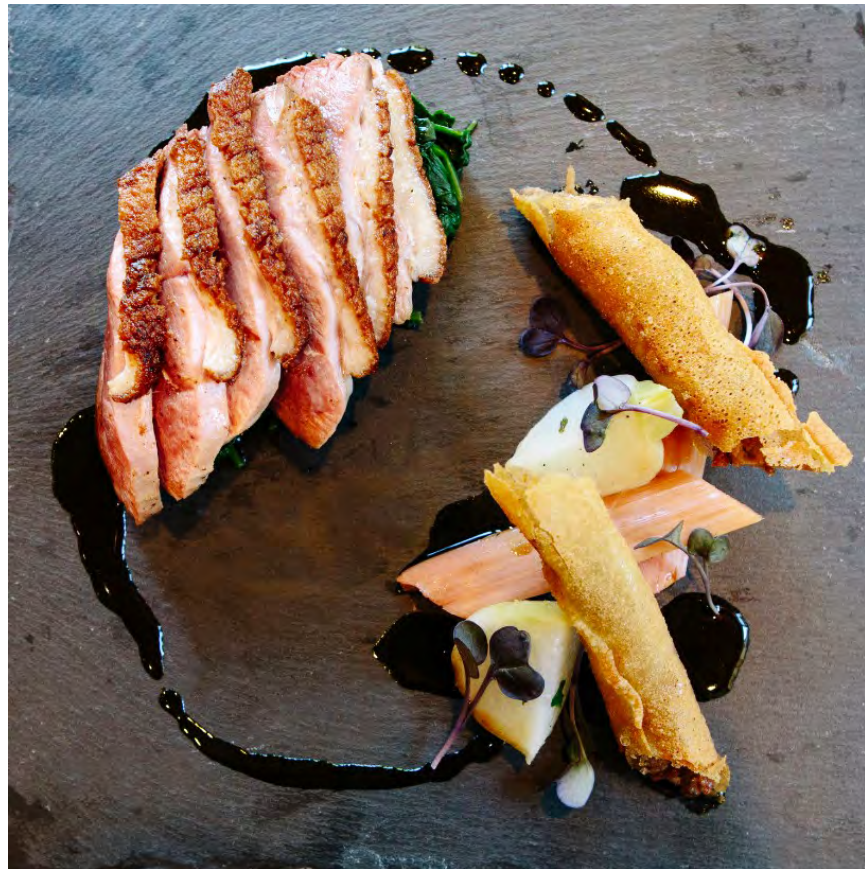
[select three]

- Roasted Brussels Sprouts** - house made pan cetta and caramelized pearl onions
- Potato Gratin Dauphinoise** - gruyere and black truffle
- Garlic Confit Mashed Potatoes**
- Stuffed Delicata Squash** - chestnuts, sausage and winter greens
- Caramelized Parsnips** - crispy sage
- Orrechiette Pasta** - brown butter, sage, roasted fall squash and toasted hazelnuts
- Balsamic-Roasted Red Kuri Squash** - toasted pine-nuts and golden raisins

DESSERTS

[select two]

- Warm Apple-Walnut Crisp** - whipped crème fraiche
- Pumpkin Cheesecake** - candied pecans
- Pecan & Chocolate Chip Blondies**
- Chocolate Cream Pie** - whiskey whipped cream
- Meyer Lemon Bars**



*Garden cuisine is always in season - seasonal substitutes may apply.
[all food & beverage items are subject to 27% gratuity and 7.75% state sales tax]*

[\$150.00 pp]

[terms & conditions]

[private dining terms & conditions]

MENUS

Enclosed for your consideration are the Bardessono private dining menus. Bardessono offers locally sourced and garden inspired menu items as a foundation in creating a signature menu for your event. The food, beverage and miscellaneous prices quoted are subject to 27% service charge and applicable state sales tax, currently 8%. These prices are subject to change, however will be confirmed thirty (30) days prior to your event.

All plated menus include your choice of one starter, one entrée and one dessert and are priced per person. For multiple entree requests, up to two (2) choices may be provided to guests for pre-selection without incurring additional fees. A formal seating arrangement to include table and seat assignments will be required in advance when guaranteed head count is provided along with individual menu selections and dietary requests. Dietary restrictions may be accommodated in advance (i.e. vegetarian, vegan, allergies . . . etc.). Table-side orders for entree selections are available for a maximum of 50-guests and will automatically be a minimum four-course offering and priced pending party size ranging from \$150.00- \$200.00 per person. Dietary restrictions may be accommodated in advance (i.e. vegetarian, vegan, allergies . . . etc.). Parties over 50-guests must have prior approval on table-side orders for entree selection, an additional surcharge will apply. Due to current Yountville County Health Department recommendations, prepared foods utilized for banquet events are not allowed to leave the function space. No food of any kind may be brought in the Hotel. In addition, the sale and service of all alcoholic beverages is regulated by the California Department of Alcoholic Beverage Control. Bardessono is responsible for the administration and adherence to these regulations. It is policy therefore, that no alcoholic beverages (liquor-beer) may be brought into the Hotel. Wine may be brought in, a corkage fee of \$25.00 per 750ml bottle is applied for wine that is provided by the group.

GUARANTEES

Guaranteed attendance is due by 11:00am, seven (7) business days prior to the scheduled event date along with planned seating arrangement (if any) to include table and seat assignments with individual menu selections. This number shall be considered a minimum guarantee and is not subject to reduction. If a guaranteed count is not received seven (7) business days prior, the number of guests previously stated on the banquet event order will serve as your guarantee. Attendees added following the due date must be approved by hotel prior to confirming availability of planned menu items, substitutions for added guests may apply.

BEVERAGE SERVICE

Beverages for your function are purchased on a per drink basis, wine is charged per bottle. Any event with a bar will be subject to a \$250.00 fee for each bartender staffed. One (1) bartender is required for every fifty (50) guests in attendance. Wine may be brought in, a corkage fee of \$25.00 per 750ml bottle is applied for wine that is provided by the group.

SHIPPED MATERIAL, SET-UP AND DECORATIONS

The Catering Department must approve all shipped materials prior to arrival. Please have all shipped materials addressed to Bardessono c/o Catering Department with the company/event name, company/event contact and date of function clearly marked. Bardessono cannot accept deliveries more than three (3) business days before your event. Additional fees may apply for substantial shipments and/or shipments stored more than three days.

AUDIO-VISUAL EQUIPMENT

Bardessono has enlisted Audio Visual Management Services (AVMS) to offer a comprehensive range of production services to meet your needs. Additional charges will apply to all audio-visual equipment. Please speak to the Catering Department to obtain additional information and pricing.

bardessono hotel & spa

BANQUET & EVENT MENUS

Combining the elegance of a luxury hotel with environmental ethics, Bardessono offers an authentic and refreshing atmosphere for your next event. Featuring 1,665 square feet of indoor space and over 4,000 square feet of outdoor space, distinctive venues at Bardessono including outdoor terraces, water elements, artistic landscaping, a poolside patio, and more. Whether you're planning an intimate wedding, dinner party, or a corporate retreat, the Bardessono staff will customize and cater your event to ensure it's uniquely yours.

6526 Yount Street
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www.bardessono.com

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