



bardessono

YOUNTVILLE | NAPA VALLEY

REMINGTON

[2019] spring 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

FARE 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
house-cured lox - <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

CREATE YOUR OWN OMELETTE

clover whole eggs or egg whites
mixed mushrooms, bloomsdale spinach, tomato, spanish onion, bell pepper
hobbs' applewood bacon, cured ham, house smoked salmon, turkey sausage,
pepper-jack, cheddar, gruyere

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

SPINACH OMELETTE

clover organic eggs, bloomsdale spinach, goat cheese, wild mushrooms,
crispy fingerling potatoes

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 | \$250.00

[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



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]

[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
individual tea cakes	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
bagels, cream cheese	65 per dozen
profiteroles or eclairs	65 per dozen
french macaroons	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 | \$28.00

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

LITTLE HAVANA BREAK | \$30.00

chicken quesadillas
beef empanadas
chorizo flautas
house-made tortilla chips with salsa & guacamole

BALLPARK BREAK | \$25.00

house-made parmesan popcorn
baked zesty pretzels
fiddle fiddle
mixed nuts

TEA SANDWICHES | \$30.00

egg, cucumber
smoked salmon, cream cheese
ham, mustard
pear, bleu cheese
turkey, cherry, mayo

[lunch plated]



*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]*

Plated lunch includes:

bardessono hotel & spa

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, fried goat cheese, wild arugula mousse, garden sprouts

FORK ROLLED GNOCCHI

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

CHEF'S SEASONAL SOUP

[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

BBQ PULLED PORK SANDWICH

brioche bun, citrus marinated cabbage, gaufrettes

ENGLISH PEA RISOTTO

[vegetarian option]

creme fraiche, parmesan cheese

[desserts]

FLOURLESS CHOCOLATE TORTE

huckleberry coulis

CREME BRULEE TRIO

s'mores, root beer, coffee

{20ppl Max}

[\$70.00]

[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

CAPE GRIM RANCH BURGER

grass fed beef, bacon-mushroom relish, truffle butter, herb fries

BABY BEET SALAD

braised baby beets, fried goat cheese, wild arugula mousse, garden sprouts

LUCY CAESAR SALAD

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

hearts of romaine, white anchovies, shaved reggiano cheese

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

HOUSE-MADE GNOCCHI

lucy's garden vegetables

LUCY COBB SALAD

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

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

[\$70.00]

[sandwich board]



[create your own]

chef's soup of the day

citrus marinated coleslaw

little farm potato salad with local dill

garden caprese salad, basil, aged balsamic

selection of sliced deli meats and cheese

ACME sourdough, wheat levain, brioche

chocolate chip cookies, whole fruit

[\$56.00 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
croissant bread pudding with vanilla anglaise
cupcakes
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

white asparagus bisque, truffle chantilly
caesar salad, romaine hearts, parmesan cheese
gem lettuce, avocado, balsamic vinaigrette
snake river farms flat iron steak, fork smashed fingerling potatoes
pacific halibut, vegetable succotash
chicken breast, puffed wild rice
cheese & charcuterie, mini macarons

YOUNTVILLE BUFFET | \$85.00

potato and leek soup
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-mushroom
schmitz ranch pork loin, citrus glaze, broccoli spears
mary's bbq chicken, grilled 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

[grillstation]

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

bigeye tuna
schmitz ranch pork loin
sonoma lamb
snake river farms flat iron steak
cape grim grass fed burgers
mary's chicken

[sides]

choose three items

grilled corn, roasted garlic, herb butter
pastini couscous, citrus vinaigrette
creamy polenta, mascarpone cheese
fresh dug marble potatoes, lemon-thyme
cornbread/savory biscuits

[desserts]

choose two

fresh-baked cookies [*chef's choice*]
mini ho ho's
k&j orchard apple tart

**[2 grill items, \$95.00 | 3 grill items, \$100.00 | 4 grill items, \$115.00]
2 chef fees | \$250.00 ea.**

*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]*

[hors d' oeuvres]



[passed canapes]

COLD

hard boiled quail egg, crème fraiche, caviar	5.00
mixed melon shooters	5.00
mt. tam crostini, garden grape, honey	5.00
truffle deviled eggs	5.00
vegetable summer roll, ponzu dipping sauce	6.00
smoked salmon tartare, gaufrette, chive crème fraiche	6.00
bleu cheese stuffed dates, hobbs' bacon	6.00
sonoma duck terrine, seasonal fruit chutney	6.00
prosciutto wrapped k&j pear, banyuls reduction	6.00
bigeye ceviche, coconut milk, serrano chile, togarashi, california avocado	6.00
georgia turtle-free shrimp cocktail, horseradish, cocktail sauce	6.00
local oysters on the half shell, champagne mignonette	7.00
dungeness crab salad, citrus, grapeseed oil, chervil cucumber cup	7.00
schmitz ranch beef tartare, dijon mustard, micro arugula, pain de mie	7.00

HOT

'mini' maine lobster grilled cheese	5.50
bbq shrimp, garden slaw	5.50
duck confit quesadilla	5.50
kobe beef meatballs, fontina cheese, tomato sauce	5.50
twice baked fingerling potatoes, crème fraiche, chives, hobbs' bacon	5.50
lemongrass chicken potstickers, sweet chili	5.50
spinach and feta fried wontons	5.50
chicken satay, thai peanut coconut sauce	5.50
wild mushroom and truffle arancini	5.50
bigeye tuna, romesco sauce, menlo crisp	6.00
smoked mushroom cigar, guava, micro cress, feuilles de brick	6.00
dungeness crab cake, meyer lemon aioli	7.00
'mini' fish tacos, susanna's house-made tortillas, salsa	7.00
sliders, house-made bun, pickled vegetables [lamb-duck-beef]	7.00

[hors d' oeuvres]

ARTISANAL CHEESE BOARD

cheese selection, honeycomb, lucy's pickled vegetables, artisanal 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

RISOTTO STATION | \$38.00

[chef fee of \$250.00 applies]

shrimp, roasted chicken, seasonal vegetables, wild mushroom

SLIDER STATION | \$40.00

[chef fee of \$250.00 applies]

kobe beef, smokey blue cheese, caramelized onions
sonoma lamb sliders, violet mustard, horseradish crème fraiche
bigeye tuna, sriracha aioli, napa cabbage slaw

SEAFOOD BAR | \$52.00

[chef fee of \$250.00 applies]

miso rubbed banana wrapped pacific halibut
shellfish scampi, PEI mussels, littleneck clams, bay scallops
peel-n-eat prawns, house-made cocktail sauce
oysters on the half shell, champagne mignonette

LATE NIGHT SNACKS | \$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 menu]



*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]*

SOUP & SALAD

vegetable minestrone

caesar salad, hearts of romaine, anchovies, focaccia croutons
lucy's garden mixed greens, meyer lemon & honey vinaigrette

RISOTTO STATION

shrimp, roasted chicken, seasonal vegetables
wild mushroom

MAIN ENTREES

[choose three for station]

pan seared bigeye tuna
market fresh fish *[inquire for options]*
schmitz ranch citrus glazed pork loin *[carving station]*
cape grim grass fed beef flat iron *[carving station]*
roasted mary's chicken

SIDES

[choose two items]

toasted pearl pasta, olive tapenade
roasted marble potatoes, garden lemon-thyme
yukon gold potato puree, goat cheese, truffle
roasted lucy's garden vegetables
lucy's marjoram cous cous
ratatouille

DESSERTS

valrhona chocolate tarts
lucy's cheesecake

[\$150.00]

THREE CHEFS REQUIRED | \$250.00 EACH

[chef fees are quoted for up to 50-guests, additional chefs may be added for parties over 50-guests] 18

[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
kobe beef meatballs, fontina cheese, tomato sauce
dungeness crab cake, meyer lemon aioli
wild mushroom & truffle arancini

SEAFOOD BAR

miso rubbed banana wrapped pacific halibut
shellfish scampi, PEI mussels, littleneck clams, bay scallops
peel-n-eat prawns, house-made cocktail sauce
oysters on the half shell, champagne mignonette

GRILL STATION

maine lobster grilled cheese
sonoma lamb sliders, violet mustard, horseradish crème fraiche
schmitz ranch beef sliders, caramelized onions, crumbled blue cheese
grilled lucy's garden vegetables

SIDES

yukon potato and pt. reyes blue cheese gratin
lucy's garden mixed greens, meyer lemon and honey vinaigrette
freshly dug carrot salad, confit carrots, carrot chips, curry-shallot dressing carrot fronds

DESSERT BAR

pastry chef's seasonal tarts
french pastries

[\$150.00]

TWO CHEFS REQUIRED | \$250 EACH

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

[plated dinner]

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]

3 courses, \$110.00 | 4 courses, \$130.00 | 5 courses, \$150.00

[appetizers]

CORN & CRAB CHOWDER
coconut cream

MARY'S CHICKEN
broccolini, beluga lentil,
braised red cabbage

ARTISAN MIXED GREEN SALAD
seasonal vinaigrette, focaccia crostini

SONOMA DUCK BREAST
chicory, cranberries, spanakopita

BABY BEET SALAD
braised baby beets, fried goat cheese,
wild arugula mousse, garden sprouts

BRAISED VEAL SHORT RIBS
herbed polenta, brussels sprouts

HAND ROLLED GNOCCHI
kale pesto, tartufata

DRY AGED BEEF STRIPLOIN
mushroom en crouete,
neuske bacon-tomato relish

DUNGENESS CRAB CAKE
chipotle aioli, baby arugula, hearts of
palm-fruit relish, lemon basil vinaigrette

[dessert]

[main courses]

SEASONAL CHEESECAKE
toasted pepita

FIVE-ONION QUINOA
tomato consommé

CRÈME BRULEE TRIO
s'mores, root beer, coffee
{20ppl max}

SEARED SCALLOPS
english peas, crispy beets

VANILLA PANNA COTTA
saffron sabayon

CORIANDER DUSTED
KING SALMON
baby beet risotto, seasonal vegetables



[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
Yountville, CA 94599

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[707-204-6007]

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events@bardessono.com
www.bardessono.com

[updated April 2019]

