

Hotel Yountville
resort & spa

REMINGTON

WEDDING & EVENT
MENUS

special packages
- 2018 -



6462 WASHINGTON ST., YOUNTVILLE, CA. 94599

P 707.967.7900 | F 707.967.7901 | SALES@HOTELYOUNTVILLE.COM

WWW.HOTELYOUNTVILLE.COM

| elopement pricing |

WEDDING PRICING

1 - 25	\$2,500 (April to Oct)	\$1,500 (Nov to March)
25 - 50	\$5,000 (April to Oct)	\$3,500 (Nov to March)
50 - 80	\$6,000 (April to Oct)	\$4,500 (Nov to March)

ELOPEMENT PRICING

1 - 15	\$1,500 (April to Oct)	\$1,000 (Nov to March)
15 - 25	\$3,000 (April to Oct)	\$1,500 (Nov to March)

[*Food & beverage minimums & per person dinner fees are required and are in addition to site fee.]

| hors d'oeuvres |

HOT SELECTIONS

Caramelized Onion Tart, *olive, thyme* - \$45.00
Diver Scallop, *meyer lemon marmalade* - \$50.00
Wild Mushroom, *fontina grilled cheese* - \$55.00
Crispy Pork Belly, *apple, black pepper* - \$55.00

COLD SELECTIONS

Mt. Tam Cheese Crostini, *olive, thyme* - \$45.00
La Quercia Prosciutto, *pickled melon, yogurt* - \$45.00
Spot Prawn Cocktail, *horseradish, spicy tomato syrup* - \$55.00
Steak Tartar, *whole grain mustard, parmesan crisp* - \$55.00

[Priced Per Dozen | Two Dozen Minimum Selection]

DISPLAY | HORS D'OEUVRES

CHARCUTERIE

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

[\$325.00, serves 25 | \$450.00, serves 50]

ARTISANAL CHEESE

cheese selection, honeycomb, seasonal fruit, artisanal breads

[\$275.00, serves 25 | \$375, serves 50]

| wedding bar packages |

BUBBLE TOASTS

Domaine Chandon Brut, *California, United States, N.V.*

\$39.00 per bottle

Domaine Chandon Brut Rose - *California, United States, N.V.*

\$45.00 per bottle

Veuve Clicquot Ponsardin Brut - *Champagne, France, N.V.*

\$90.00 per bottle

Billecart-Salmon Brut Blanc de Blanc - *Champagne, France, N.V.*

\$155.00 per bottle

SIGNATURE WEDDING COCKTAILS

Whether it's a family recipe or your favorite drink, our talented team will concoct a refreshing beverage of your choice to start your wedding celebration.

[\$16.00 per cocktail]

BAR SELECTIONS

All bars come with standard mixers, sodas & garnishes.

PREMIUM BAR | \$14.00 PER DRINK

Ketel One Vodka

Bombay Sapphire Gin

Bulleit Bourbon

Johnny Walker Black

Cimarrón Blanco Tequila

Myers Rum Platinum

Cointreau

Sommelier Selected House Red and White Wines

SUPER PREMIUM BAR | \$16.00 PER DRINK

Belvedere Vodka

Hendricks Gin

Woodford Reserve Bourbon

McCallan 12 yr

Ron Zacapa Rum

Don Julio Blanco Tequila

Grand Marnier

Sommelier Selected House Red and White Wines

\$125 PER HOUR • BARTENDER FEE

**one bartender per (50) guests is required*

Specialty spirits available with minimum guarantee of one bottle at banquet bar pricing.

**All spirit brands are subject to change: a comparable replacement will be supplied.*

| family style dinner menu |

STARTER | SELECT ONE

- Mixed Greens – *local apples, candied walnuts & sherry vinaigrette*
- Roasted Beets – *goat cheese, hearts of palm, pistachios & banyuls vinaigrette*
- Little Gem Salad – *crispy bacon, avocado, pickled onions & green goddess dressing*
- Crab Salad – *meyer lemon, granny smith apples, baby fennel & roullie*

ENTRÉE CHOICES | SELECT ONE

[additional entrée choice \$10 per person]

- Whole Roasted Chicken – *meyer lemon & rosemary*
- Atlantic Cod – *lemon caper & browned butter sauce*
- Roasted Beef Filet – *onion marmalade & beef jus*
(additional \$10 supplement)
- Roasted Lamb – *braised shoulder, lavender & garlic*
(additional \$10 supplement)

ACCOMPANIMENT CHOICES | SELECT TWO

- Roasted seasonal vegetables
- Elbow Macaroni – *house-cured ham & gruyere cheese*
- Broccoli Rabe – *chile & lemon*
- Little Fingerling Potatoes – *garlic & green onions*

DESSERT | SELECT ONE

- Meyer Lemon Tart – *vanilla mascarpone cream, lemon & thyme*
- Warm Chocolate Cake – *salted caramel ice cream*
- Fromage Blanc Cheesecake – *huckleberries,*
graham cracker crumble & lime

3-COURSE MENU • \$95 PER PERSON

**Mid-course options available. Buffet style available.
Food items subject to adjustments*

| plated dinner menu |

STARTER | SELECT ONE

- Mixed Greens – *local apples, candied walnuts & sherry vinaigrette*
- Spot Prawn Caesar Salad – *romaine lettuce, hard-boiled eggs, avocado, tomato confit & caesar dressing*
- Little Gem Salad – *crispy bacon, avocado, pickled onions & green goddess dressing*
- Crab Salad – *meyer lemon, granny smith apples, baby fennel & roullie*

ENTRÉE CHOICES | SELECT ONE

[additional entrée choice \$10 per person]

- Roasted Chicken Breast – *haricot verts, wax beans, fingerling potatoes & sherry jus*
- Scottish Salmon – *English peas, baby carrots & charred onion puree*
- Filet Of Beef – *farro, short rib ragu, asparagus & beef jus*
(additional \$10 supplement)
- Rosemary Crusted Lamb – *smashed favas, pine nuts & lamb jus*
(additional \$10 supplement)

ACCOMPANIMENT CHOICES | SELECT TWO

- Roasted Seasonal Vegetables
- Elbow Macaroni – *house-cured ham & gruyere cheese*
- Broccoli Rabe – *chile & lemon*
- Little Fingerling Potatoes – *garlic & green onions*

DESSERT | SELECT ONE

- Meyer Lemon Tart – *vanilla mascarpone cream, lemon & thyme*
- Warm Chocolate Cake – *salted caramel ice cream*
- Fromage Blanc Cheesecake – *huckleberries, graham cracker crumble & lime*

*[*Wedding cakes brought in will be subject to a \$5.00 per person cake cutting fee]*

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**Mid-course options available. Food items subject to adjustments.*

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