

A photograph of a wedding reception table. In the center is a large, round centerpiece of baby's breath flowers in a tall, clear glass vase. Below the flowers, a white candle is visible. The table is set with white linens, glassware, and plates. In the background, other tables and chairs are visible, creating a warm, bokeh effect.

2025

Wedding Menu

THE MERITAGE
RESORT AND SPA™

Classic Package

Classic Package – \$200 per person

Hors d'Oeuvres

Choice of three displayed only appetizers

Local Tomato Bruschetta ^{VG}

basil, tomato, fig glaze

Gazpacho Shooter ^{VG}

local tomato, basil, house-made focaccia

Chèvre Crostini

goat cheese, pomegranate, baguette

Caprese Skewer ^{VE}

heirloom cherry tomato, mozzarella, basil, fig glaze

Starters

Choice of one starter

House Salad ^{VG}

butter lettuce, heirloom tomato, cucumber, dill dressing

Cream of Parsnip Soup ^{VE}

parsnip, sweet potato, rosemary

Asparagus Soup ^{VG}

lemon, cauliflower, asparagus



Entrée

Choice of one main entrée

Grilled Pacific Salmon ^{GF}

celery root purée, roasted broccolini, lemon beurre blanc

Crispy Skin Chicken Breast

Mary's Chicken, pomme purée, baby carrot, chicken jus

Filet of Beef ^{DF}

filet mignon, roasted fingerling potato, cipollini, port wine jus

Cauliflower Steak

sweet potato purée, roasted root vegetables, chimichurri sauce

Dessert

Chef's Choice

Upgrades

- Additional entree: \$10 per person
- Dessert: \$8 per person
- Late Night Snack: \$24 per person
- Welcome Sparkling Wine: \$8 per person
- Champagne Toast: \$6 per person
- Bar Tier 1: \$9 per person
- Cave Uplighting: \$720

All banquet services are subject to a 27% service charge, subject to tax, of which 45% is allocated to service personnel and 55% is retained by the hotel.

^{VE} = Vegetarian ^{VG} = Vegan ^{GF} = Gluten-Free ^{DF} = Dairy-Free

Elegant Package

Elegant Package – \$250 per person

Hors d'Oeuvres

Choice of four (two displayed and two passed)

Wild Mushroom Truffle Arancini ^{VE}

wild mushrooms, truffle, arborio rice

Prosciutto-Wrapped Pear ^{GF}

Asian pear, pomegranate, wild arugula

Asparagus Brioche

house-made brioche, poached quail egg, warm bacon vinaigrette

Petite Lamb Lollipop ^{DF}

New Zealand lamb, oyster sauce, micro mint

Smoked Salmon Mousse Tart

salmon pearls, pacific smoked salmon, garlic flower

Bigeye Tuna Crisp ^{GF, DF}

limu, onion, sesame, nori cracker

Caprese Skewer ^{VE}

heirloom cherry tomato, mozzarella, basil, fig glaze

Starters

Choice of one starter

Chilled Asparagus Salad ^{DF, GF}

white and green asparagus, jumbo lump crab meat, frisee, raspberry vinaigrette

Lobster Bisque

poached lobster, cognac foam, micro chervil

Mushroom Cappuccino

parmesan foam, truffle, focaccia crisp

Caesar Salad

petite romaine, endive, classic dressing, garlic crouton



Entrée

Choice of two main entrées

Seared Halibut ^{GF}

spice-crusted halibut, parsnip purée, roasted broccolini, caviar beurre blanc

Ribeye ^{GF}

Okinawa purple sweet potato purée, Japan sauce, lotus root

Crispy Skin Chicken Breast

Mary's Chicken, pomme purée, baby carrot, chicken jus

Dungeness Crab Risotto ^{GF}

arborio rice, parmesan reggiano, scallion foam

Braised Leeks ^{VE}

arborio rice, parmesan reggiano, scallion foam

Dessert

Choice of one dessert

Classic Crème Brûlée ^{GF}

grand marnier, brulée sugar, compressed Harry's Berries

Chocolate Duo

hazelnut tartufo, chocolate tartufo

Upgrades

- Additional entree: \$10 per person
- Late night snack: \$24 per person
- Welcome Signature Cocktail: \$18 per person
- Bar Tier 2: \$12 per person
- Cave Amber LED Uplights: \$500

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Luxury Package

Luxury Package – \$300 per person

(5 hours of open bar included in price)

Hors d'Oeuvres

Choice of four passed appetizers

Spicy Tuna Taco

tuna, nori, wonton, avocado, lemon gelée

Bigeye Tuna Crisp ^{GF}

limu, onion, sesame, nori cracker

Gulf Prawn Ceviche ^{GF, DF}

cucumber, citrus, tostada

Ossetra & Pavê ^{GF}

potato pavê, caviar

Sashimi Duo ^{DF}

tuna, salmon, soy sauce, wasabi

Miyagi Oyster ^{DF, GF}

caviar mignonette

Petite Lamb Lollipop ^{DF, GF}

new zealand lamb, oyster sauce, micro mint

Smoked Salmon Mousse Tart

salmon pearls, pacific smoked salmon, garlic flower

Belle Marie Crostini ^{VE}

brie cheese, cranberry gelée, pink ice

Beet Tartare ^{VE}

house made brioche, beets, dijon yolk

Starters

Choice of one starter

Mushroom Cappuccino

parmesan foam, truffle, focaccia crisp

Caesar Salad

petite romaine, endive, classic dressing, garlic crouton

Lobster Bisque

poached lobster, cognac foam, micro chervil

Entrée

Choice of two main entrées

Steak & Lobster ^{GF}

ribeye cap, lobster, pomme purée, baby vegetables, demi-glace, citrus bearnaise

Dover Sole ^{GF}

parsley coulis, wild rocket arugula, lemon oil, brown butter

Truffle Risotto ^{GF, VE}

winter truffle, arborio rice, parmesan reggiano, scallion foam

Beef Wellington

thyme crêpe, cremini duxelles, puff pastry, baby vegetables, port wine jus

Stuffed Chicken Breast ^{GF}

baby spinach and feta cheese stuffing, parsnip purée, baby vegetables, verjus sauce



Late Night Snacks

Choice of one

Fried Chicken

buffalo aioli, celery and carrot slaw

Cheeseburger

thousand island, cheddar, house-made pickles

Short Rib ^{GF, DF}

caramelized onion jam, wild arugula

Pulled Pork ^{GF}

Jack Daniel's bbq sauce, cole slaw

Grilled Cheese ^{VE}

swiss, american, cheddar

French Fries ^{VE}

sea salt, ketchup

Truffle Fries ^{VE}

truffle shavings

Tater Tots ^{VE}

sea salt, ketchup

Quesadillas

vegetarian or chicken, cheese

Bavarian Pretzels ^{VE}

cheese sauce, dijon and whole grain mustard

Nacho Bar ^{GF, VE}

sour cream, guacamole, shredded cheese, shredded lettuce, cheese sauce, pico de gallo, jalapeño, olives



Dessert

Choice of one dessert

Classic Crème Brûlée ^{GF}

grand marnier, brulée sugar, compressed Harry's Berries

Chocolate Duo

hazelnut tartufo, chocolate tartufo

New York Cheesecake

traditional flavor, blueberry compote

Upgrades

- Additional entree: \$10 per person
- Additional late night snack: \$24 per person
- Cave Amber LED Uplights: \$500

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Beer, Wine & Bar

Hour Bar

Bar setup includes appropriate mixers, bar fruits, ice, glasses, stir sticks and cocktail napkin. Beer and house wines included in hourly bar packages.

Tier 1	for 5 hours 100 per person
Tier 2	for 5 hours 110 per person
(beer and Wine included)	
Beer & House Wine Package	for 5 hours 90 per person

Host Bar On Consumption

Bar setup includes appropriate mixers, bar fruits, ice, glasses, stir sticks and cocktail napkin.

Tier 1	20
Absolut Vodka, Bacardi Rum, Beefeater Gin, Astral Blanco Tequila, Elijah Craig Bourbon, Dewar’s White Label Scotch	
Tier 2	22
Ketel One Vodka, Captain Morgan Spiced Rum, Bombay Sapphire Gin, Espolòn Blanco Tequila, Bulleit Bourbon, Johnnie Walker Black Scotch	
House Wine	19
EOS Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon	
Domestic Beers	11
Firestone 805 Blonde Ale, Scrimshaw Pilsner, Coors Light Lager, New Belgium Flat Tire Amber Ale, Sierra Nevada Hazy Little Things IPA, Lagunitas IPA, Deschutes Obsidian Stout, High Noon Pineapple Hard Seltzer	
Imported Beers	11
Stella Artois Pilsner, Modelo Especial Pilsner Style Lager, Heineken 0.0 Pale Lager	
Non-Alcoholic Beverages	7
Acqua Panna, San Pellegrino 330ml, soft drinks, juices	



Cash Bar On Consumption

Bar setup includes appropriate mixers, bar Ffruits, ice, glasses, stir sticks and cocktail napkin. Set up post of sale fee 150.

Tier 1	20
Absolut Vodka, Bacardi Rum, Beefeater Gin, Astral Blanco Tequila, Elijah Craig Bourbon, Dewar’s White Label Scotch	
Tier 2	22
Ketel One Vodka, Captain Morgan Spiced Rum, Bombay Sapphire Gin, Espolòn Blanco Tequila, Bulleit Bourbon, Johnnie Walker Black Scotch	
Domestic Beers	11
Firestone 805 Blonde Ale, Scrimshaw Pilsner, Coors Light Lager, New Belgium Flat Tire Amber Ale, Sierra Nevada Hazy Little Things IPA, Lagunitas IPA, Deschutes Obsidian Stout, High Noon Pineapple Hard Seltzer	
Imported Beers	11
Stella Artois Pilsner, Modelo Especial Pilsner Style Lager, Heineken 0.0 Pale Lager	
House Wine Glass	19
EOS Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon	
Non-Alcoholic Beverages	8
Acqua Panna, San Pellegrino 330ml, soft drinks, juices	

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Wine Selections

	Per Bottle
Sparkling Wine	
Prosecco, Gambino Brut, IT	55
Classic Blend, Banshee Brut Ten of Cups Brut, CA.....	63
Brut Prestige, Mumm, Napa Valley, CA	71
Champagne	
Classic Blend, G.H. Mumm Brut, Champagne, FR	95
Classic Blend, Veuve Clicquot Yellow Label Brut, Champagne, FR	150
Champagne Rose / Sparkling Rosé	
Cremant of Pinot Noir, Lucien Albrecht Brut Rosé, Alsace, FR.....	67
Classic Blend, Perrier-Jouët Blason Rosé, Épernay, Champagne, FR.....	200
Sauvignon Blanc	
EOS, CA	50
Frenzy, Marlborough, NZ	53
Ferrari-Carano Fumé Blanc, Sonoma County, CA	56
Ladoucette, Les Deux Tours, Loire Valley, FR	61
Trinitas Cellars, Napa Valley, CA	75
Pinot Grigio	
Giesen, NZ	51
Ferrari-Carano, CA	55
Chardonnay	
EOS, CA	50
Martin Ray, Sonoma Coast, CA	53
Kenwood Six Ridges, Sonoma County, CA	57
Chalk Hill Estate, Russian River Valley, CA	59
Routestock, Sonoma Coast, CA	62
Foley Estates, Santa Barbara County, CA	65
Trinitas Cellars, Napa Valley, CA	75
Albert Bichot, Chablis, Burgundy, FR	95

	Per Bottle
Interesting Whites	
Blend, Trinitas Cuvée Blanc, Lodi, Central Valley, CA.....	63
Riesling Kabinett, Dr. Hermann Ürziger Würzgarten, Mosel, DE	71
Still Rosé	
Blend, Trinitas, CA	55
Blend, Banshee, Sonoma County, CA	60
Blend, Maison Sainte Marguerite Symphonie, Provence, FR	63
Pinot Noit	
EOS, CA	50
Angeline Reserve, Mendocino County, CA	53
Benziger Family Winery, Monterey County, CA	57
Trinitas Cellars, Sonoma Coast, CA	63
Banshee, Sonoma County, CA	68
Louis Jadot, Burgundy, FR	74
Interesting Reds	
Malbec, Nieto Senetiner, Mendoza, AR	55
Merlot, Ferrari-Carano, Sonoma County, CA	75
Bordeaux Blend, Château Saint-André Corbin, St.-Georges-St.-Émilion, Bordeaux, FR.....	75
Carbenet Sauvignon	
EOS, CA	50
Banshee, Sonoma County, CA	53
Angeline Reserve, Sonoma County, CA	57
Roth Estate, Sonoma County, CA	62
Sebastiani, Sonoma County, CA	67
Routestock, Napa Valley, CA	75
Trinitas, Napa Valley, CA	85
Charles Krug, Napa Valley, CA	100
Caymus, CA	105
Miner Emily’s, Napa Valley, CA	110
Foley, Napa Valley, CA	120

	Per Bottle
Dessert Wine	
Ruby Porto, Dow’s, PT	65
Sauternes, Chateau Laribotte, Bordeaux, FR	65
Moscato, Bartenura, Piedmont, IT	65
NA Sparkling Wine	
Mionetto Sparkling, Veneto, IT	65
NA White Wine	
Moscato, Fre, CA	50
Sauvignon Blanc, Seaglass, CA	54
Chardonnay, Luminara, CA	63
NA Red Wine	
Merlot, Fre, CA	50
Cabernet Sauvignon, Luminara, CA	65
Kosher Sparkling Wine	
Prosecco, Bartenura, IT	70
Prosecco Rosé, Bartenura, IT	70
Kosher White Wine	
Sauvignon Blanc, Herzog Lineage, CA	70
Chardonnay, Barkan Classic, IL	55
Kosher Still Rosé	
Blend, Baron Herzog, CA	55
Kosher Red Wine	
Pinot Noir, Herzog Lineage, CA	70
Zinfandel, Baron Herzog, CA	60
Cabernet Sauvignon, Recanati Galilee, IL	70
Cabernet Sauvignon, Barkan, IL	75

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Information & Policies

Catering & Banquet Standards

Enclosed for your review are a range of suggested menus. These menus have been created specifically with the culinary experience a group visiting wine country would enjoy. Our experienced Meetings and Events Department services team welcomes the opportunity to create custom menus to meet the needs and suit the preferences of your guests. If there are any needs not addressed within, it would be our pleasure to discuss them with you.

Please note the rates quoted are subject to 26% Service Charge and 7.75% California Sales Tax applicable to all food, beverage, labor fees and audio/visual equipment. Service Charge and California Sales Tax are subject to change.

When planning your menu, we suggest selecting one main course for all guests; however you may offer a choice of main course options if the following guidelines have been met:

- A maximum of two (2) main course options, plus one (1) vegetarian alternative, may be offered. Additional surcharge of \$10 per person will apply for a 3rd main course option.
- A common starch and vegetable will prevail for all entrées.
- The Meetings and Events Department must be provided with all meal function selections no later than ten (10) business days prior to the event.
- For split entrées the higher priced main course will prevail for both meal selections and must be guaranteed separately.
- Client must provide a pre-set place card that includes a symbol indicating the main course selected. The Resort will also require as a spread sheet with guest names, table number and individual order.
- 30 minute delays (or more) for meal functions will have a fee assessed based on timing and event size.

Prices on the enclosed menus are subject to change based on market fluctuations. All pricing will be confirmed ninety (90) days prior to your event. Total costs vary according to the menu selection and type of event.

Alcoholic Beverage Policy

The sale and service of all alcoholic beverages is regulated by the California Department of Alcoholic Beverage Control. The Meritage Resort and Spa is responsible for the administration of the regulations; therefore it is our policy that no alcoholic beverage(s) may be brought into your private event. In the event a group is permitted to bring in their own wine, a corkage fee of \$35 per 750 ml bottle plus tax and service charge will be assessed.

- A \$250 bartender fee will be assessed for each bar set. Our standard is one bar/bartender up to 75 guests. If revenues do not meet or exceed \$500, exclusive of Service Charge and Sales Tax per bar, the difference for each bar will be assessed for each bar.

Coat Check

Coat check requires an attendant from beginning through end of your event at \$40 per hour plus tax and service with a four hour minimum.

Confirmation of Attendance/Guarantees

In order to ensure the success of your event, it is necessary for the Meetings and Events Department to be notified with your final person count no later than (3) business days prior to the event date. This number will not be subject to any further reduction after the guarantee has been given. If the Meetings and Events Department is not notified by the time the guarantee is due, the estimated attendance as noted on the banquet event order will serve as your guarantee. Should your attendance increase suddenly or unexpectedly the Resort cannot guarantee identical service more than 3% over your guarantee. Your final bill will be charged for your actual attendance or guarantee count, whichever is greater.

Labor Fees

All action stations requiring a chef will be charged \$250 plus tax and service per chef. An additional \$10 per person will be charged for fewer than 20 guests for all Full Breakfast, Lunch, Reception or Dinner functions.

Conference Services Event Planner

Our DMC partners are available for Team Building, Offsite Planning and Catering, Transportation Services including Arrival and Departures, Entertainment, Décor – please let us know what we can do to assist you with your program and planning.

Meeting Space/Event Space

The resort reserves the right to assign another room for a function. In the event that the room originally designated for such function shall become unavailable or inadequate the resort has sole discretion to reassign space.

Shipping & Receiving

Should you have materials associated with your upcoming event, please send them to the resort no earlier than two days prior to the event.

There may be a charge for storage of boxes.

All parcels are to be addressed as follows:

Attention: Client’s Name
Group Name:
Arriving:
Conference Service Manager (your name):
C/O The Meritage Resort & Spa Shipping & Receiving Dept.
2795 Napa Valley Corporate Drive
Napa, CA 94558

Facility & Labor Fees

Facility fees for all our private dining rooms will be quoted by the sales staff at the time of contracting. Facility fees will vary depending on the room(s) and times reserved. Your facility fee includes event coordination, tables with full length linens, banquet chairs, votive candles, flatware and glassware. All set-ups, clean-up and banquet staffing of your event is included with the exception of room turns or mid- day resets.

The Meritage Resort and Spa will provide executive set (note pads, pencils, ice water, glasses and hard candy) in all meeting rooms. Fees are on a case by case basis and charged accordingly to group size. Extra labor charges will apply for room set-up changes with less than 12 hours advance notice or unusual set-up requirements.

Chiavari chairs are available for events held in the Estate Cave. Based on availability Chiavari chairs are available for events outside of the estate cave for an additional fee of \$5 plus tax and service per chair.

Buffets requested for more than ninety minutes will be charged a per person fee to be determined at the time of request.

Wine Tastings

Labor fees of \$12 per person will apply to extra room set ups/breakdowns, wine tasting set ups and or any other special request setups. Wine tastings will include three (3) wine glasses per person, one (1) dump bucket for every three (3) attendees, one (1) spit cup per person, pitcher of water without ice or lemon, pad of paper with pen. Wine steward for 50 people is a \$250 fee. Wine sommelier recommendations are available upon request.

Security

The Meritage Resort and Spa shall not assume responsibility for damaged, lost or stolen merchandise or articles brought onto the property or for any item(s) left unattended. If necessary, security officers may be arranged through the Catering and Conference Services office at an additional charge.

Damages

The Meritage Resort and Spa reserves the right to inspect and control all private events. Liability for damages to the premises will be charged accordingly. The host of the function is held responsible for personal property or equipment brought into the function area. One of our Meetings and Events representatives will be pleased to answer your questions.

Deposits

The first deposit and signed agreement confirms your event date and time (the first deposit will vary depending on the size of your event). All deposits are nonrefundable and will be applied to the final balance of your e vent. If you need to change the date of your event, please inquire with your Sales or Catering Manager. Full payment of estimate balance is due two weeks prior to event.

Agreement

Once you have selected your preferred date, The Meritage Resort and Spa will issue an agreement for catering facilities. We require that a signed, original copy of the contract and the non-refundable deposit be returned by the date indicated on your contract to secure the date.

Vendors

Upon contracting with The Meritage Resort and Spa, we will provide a complete referral list of vendors who may assist you with flowers, photography, cakes, music and transportation. If you prefer, you are welcome to make arrangements with your own professional vendors. Outside vendors must be professional vendors and we ask that you advise them to contact The Meritage Resort and Spa for instructions on our vendor policies. The Meritage Resort and Spa reserves the right to approve or refuse any vendors, subject to EOI requirements for vendors.

Audio/Visual

Our complete Audio/Visual Department will be available to assist you. Therefore, the hotel will be the exclusive provider of audio/visual equipment and rental.

Decoration

It is our pleasure to consult with you on your decorative preferences. Decorations or displays brought into the resort by the person must be approved prior to arrival by your Meetings and Events manager.

The Meritage Resort and Spa will not permit the affixing of anything to the walls, floors or ceilings of the rooms with nails, staples, tape or any other substance unless the Meetings and Events Department has given prior approval and is coordinated through the Engineering Department. An additional fee may apply.

Fire Hazards

No open flames are permitted inside function rooms. The use of flames, fireworks, sparklers and sky lanterns in outdoor venues are prohibited.

Function Rooms

Function rooms are assigned by The Meritage Resort and Spa according to the guaranteed minimum number of persons anticipated. Round tables of eight (8) or ten (10) persons are customary.

COVID-19

The health, safety and welfare of our guests and team member is our top priority. This is why our hotels, restaurants and other facilities proudly adhere to the following guidance:

- Clean + Safe Guidance: California Hotel and Lodging Association (Certified)
- COVID-19 Guidance: California Department of Public Health and CAL/OSHA
- Shelter at Home Order: Napa County Health Officer
- Hospitality and Health Promise: Pacific Hospitality Group



THE MERITAGE
RESORT AND SPA

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