

A close-up photograph of a wedding bouquet resting on a white wooden chair. The bouquet features a large purple hydrangea flower, a cluster of small yellow flowers, and white baby's breath. The background is a blurred outdoor wedding venue with white chairs and a white canopy structure under a bright sky.

*Celebrate
New
Beginnings*

The Westin Verasa Napa
1314 McKinstry Street
Napa, CA 94559

T 707.257.1800 F 707.257.1200
www.westinnapa.com/weddings

Ceremony Package

Includes

Site rental for 2 hours
Bottle of Wine & House Made Truffles for Bride & Groom
Strawberry Lemonade and Spa Water Station
White wooden folding chairs with padded seats
Ceremony Canopy
Floral Decorations on the Canopy (florist choice to match wedding colors)
2 Speakers with a Microphone for the Officiate
Valet Parking for all guests
Wedding timeline provided to Coordinator

SOLERA COURTYARD OR OVAL LAWN

Saturday Ceremony 3,000

Sunday-Friday Ceremony 2,500

*An approved "day of" wedding coordinator is required for all ceremony and reception packages
(please see "Preferred Partners" list)*

Ceremony Enhancements

Tray passed sparkling wine immediately
following ceremony
12 per person

Chiavari chairs
10 per chair

Aisle floral chair accents
25 per chair

Rose Petal Aisle
350-500

Ceremony Music Playlist

250-400



Reception Package



Includes

SOLERA COURTYARD OR AMPHORA BALLROOM
(seats up to 200 guests)

Event Space Rental for 5 hours
Round tables, chairs, flatware, glassware
Votives for table décor
Table stanchions with numbers
Printed Custom Menu at Each Place Setting
Chair covers or white wooden chairs
Floor length linens (ivory or pale green with ivory)
Guest Book & Gift Table
Place Card Table
DJ Table
Dance Floor
Head/ Sweetheart Table
Tall Cocktail Rounds for Cocktail hour
Cake Table
Cake Cutting Service
Pipe & Drape behind DJ/ Dance Floor
10 up-lights throughout the room

Saturday Reception 3,000
Sunday-Friday Reception 2,500
December - March 2,500

An approved "day of" wedding coordinator is required for all ceremony and reception packages (please see "Preferred Partners" list)

Reception Enhancements

Slideshow/ Movie Plasma Package
550

Stage (6' x 16')
250

Chiavari Chairs
10 per person

Bridal Suite Decor
white rose petals and flameless candles
100

Custom Floral Centerpieces
95- 145 per table

Upgraded Tablecloths & Napkins
as quoted

DJ for Reception and Dancing
1,750

*Includes custom playlist and mic for speeches



Cocktail Reception & Dinner Packages

Pinot Noir Package

Ultimate Cocktail Bar (includes bartender and 2 cocktails per guest)

1 Hour Passed Hors D'Oeuvres (4 per guest)

1st Course (select one)

Roasted Beets with Goat Cheese, Toasted Local Walnuts & Arugula
Angus Beef Tenderloin Carpaccio with Smoky Aioli & Grilled Trumpet Mushrooms
Maine Lobster & Manila Mango Salad with Lemongrass Vinaigrette

2nd Course (select one)

Crispy Skinned Red Snapper with Granny Smith Apple, Melted White Onion, Celery Root & Vanilla
Bacon Wrapped Pork Tenderloin with Whole Grain Mustard Sauce and its own Croquette
Risotto with Wild Mushrooms, Pearl Onions & Parmesan Broth

3rd Course (select one)

Petaluma Chicken Breast with Wild Mushrooms, Preserved Lemon & Fresh Thyme Jus
Swordfish with Romesco Crumble, Tomato Sofrito & Nicoise Olive
Prime Angus Rib Eye Served Rare with Fiscalini Cheddar Pearl Tapioca & Rutherford Red Wine Sauce

4th Course

Wedding Cake and Cake Service
4 Bottles of House Wine per table of 10

~

189 Per Person

Cabernet Sauvignon Package

Ultimate Cocktail Bar (includes bartender and 2 cocktails per guest)

1 Hour Passed Hors D'Oeuvres (4 per guest)

1st Course (select one)

Chef's Garden Vegetable & Green Salad
Caesar Salad with Focaccia Croutons
Little Gem Salad with Vegetables and Green Goddess Dressing

2nd Course (select one)

Filet Mignon on a Potato Galette with Napa Valley Red Wine Sauce
Crispy Skinned Red Snapper with Granny Smith Apple, Melted White Onion, Celery Root & Vanilla
Skuna Bay Salmon with Mushroom Ragout & Beurre Rouge
Crimini Mushroom Pot Pie with Buttermilk Biscuit

3rd Course

Wedding Cake and Cake Service
4 Bottles of House Wine per table of 10

~

169 Per Person

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Cocktail Reception & Dinner Packages Continued

Zinfandel Package

Top Shelf Cocktail Bar
(includes bartender and 2 cocktails per guest)

1 Hour Passed Hors D'Oeuvres (4 per guest)

1st Course (select one)

Chef's Garden Vegetable & Green Salad
Butter Lettuce Salad with Champagne
Vinaigrette

Leek & Potato Soup with Diced Ham & Gruyere
Cheese

2nd Course (select one)

Short Ribs Braised All Day in Napa Valley Red
Wine with Pearl Tapioca & Fiscalini Cheddar
Petaluma Chicken Breast with Wild
Mushrooms, Braised Butter Beans & Herbed Pesto
Chicken Cacciatore with Mushrooms & Orzo
Crimini Mushroom Pot Pie with Buttermilk Biscuit

3rd Course

Wedding Cake and Cake Service

2 Bottles of House Wine per table of 10

~
149 Per Person



Package Enhancements

Additional Entrée Selection
10 Per Person

Sweets Mignardise
6 Per Person

Tray passed sparkling wine immediately
following ceremony
12 Per Person

Passed Hors D'Oeuvres Selections

Passed Hors D'Oeuvres

Gougeres with Herbed Cream Cheese
Creamy Spinach & Artichoke on a Crostini
Smoked Salmon with its Own Mousse & Dill Crème Fraiche on Cucumber
Chicken with Sundried Tomato Pesto on Sourdough Toast
Grilled Eggplant with Toasted Pine Nuts & Balsamic
Crispy Shrimp with Spicy Lemongrass Sauce
Beef Seared Rare with Smoked Aiolo & Crispy Potatoes on Rye Toast
Mini Crab Cakes with Spicy Rouille Sauce
Chicken Skewer with Thai Peanut Sauce Fresh Rock
Shrimp 'Coctel' with Avocado
Chickpea Fries with Moroccan Spice Condiment



Cocktail & Reception Packages

Champagne Celebration Stations Buffet

Top Shelf Cocktail Bar
(includes bartender and 2 cocktails per guest)

1 Hour Passed Hors D'Oeuvres (4 per guest) with tray passed sparkling wine

Domestic & Imported Cheeses with Fresh Fruit, Assorted Artisan Breads & Crackers

Fresh Seasonal Seafood Display (chef's selection)

Salad Station (select 2)

Heirloom Tomato & Fresh Mozzarella (Seasonal)

Butter Lettuce Salad with Champagne Vinaigrette

Roasted Beets with Goat Cheese, Toasted Local Walnuts & Arugula

Ken's Famous Chopped Market Salad

Carving Station

Served with Seasonal Vegetables

Select 2 meats & 2 accompanying sauces

Spice Rubbed Pork Loin
Herb Garlic Rubbed Rack of
Lamb
Artisan Ham
Roasted Turkey
Grilled Flank Steak

Napa Valley Red Wine Sauce
Sauce Béarnaise
Jack Daniels & Cracked Black Pepper
Whole Grain Mustard Herb Sauce
Wild Mushroom Gravy



Petite Sweets
(3 per guest)

Our Pastry Chef will design a
display of seasonal sweets especially for
you

Wedding Cake and Cake Service

Coffee Service

2 Bottles
of House Wine per table of 10

~

219 Per Person



Late Night Bites

Dim Sum Station

Marinated Beef Satays with Peanut Sauce
Shrimp Satays with Thai Curry
Selection of Gyozas, Steamed Buns &
Siu Mai with a variety of Dipping Sauces
Crispy Rock Shrimp with Asian Slaw

~
29 Per Person

Slider Station

Mini Long Meadow Ranch Beef Burger on a Bun
with Tomato-Pickle Relish, Aged Fiscalini Cheddar
& Creole Style Mustard
BBQ Pulled Pork Sandwich with Cole Slaw on a Brioche Bun
Portobello Burger with Pickled Red Onions, Smoked
Mozzarella Cheese & Roasted Garlic Spread
House made Potato Chips

~
45 Per Person

Taqueria Station

Crispy and Soft Corn Tortillas
Spice Grilled Steak and Onion
Chicken in Salsa Verde
Pico de Gallo
Salsa Roja
Crema Fresca

~
25 Per Person

Petite Sweets

Our Pastry Chef's Display
of Seasonal Sweets

Three Selections...15
Four Selections... 18
Five Selections...21

Reception Cocktails Bars

Cocktail bars include Domestic and Imported Beer, House Sparkling Wine, House Red & White Wine,
Assorted Sodas & Diet Sodas, and Still & Sparkling Bottled Water

Available cocktail garnishments include celery, onions, olives, lemons, limes, oranges, pineapple, & cherries.
Mixers include soft drinks, mineral waters, and juices.

Top Shelf Cocktail Brands

Absolut Vodka
Johnnie Walker Black Scotch
Buffalo's Trace Bourbon
Captain Morgan Rum
Don Julio Tequila
Bombay Sapphire

12...each

Ultimate Cocktail Brands

Grey Goose Vodka
Glenlivet 12 yr Scotch
Blanton's Bourbon
Pyrat Rum
Patron Tequila
Hendricks Gin

15...each



Late Night Post Event Options

We are delighted to host your celebration and accommodate our group guests' needs with those of the entire hotel while remaining in accordance with the city of Napa's mandates. The city of Napa has a noise ordinance that prevents amplified music from being played past 10pm

For continued celebrations in the **Amphora Ballroom/Solera Courtyard** area after that time your group may select one of the following options:

- A. End music at 10pm, ballroom doors are closed and banquet bar serves last drink at 11pm. No space reserved in Lobby or Event Space after 11pm.
- B. End music at 10pm, ballroom doors are closed and last drink is served at 11pm. Attendees may reconvene at The Bank Café and Bar in the hotel lobby (24hr. advance notice required). Normal business hours are until 11pm Sunday through Thursday and until 1am on Friday/Saturday. Guests may start their own individual bar tabs, or a master account may be set up. Guarantee a minimum of \$500 in Bank Café and Bar's Lounge in the Lobby area, and they will reserve that area from 11pm to 1am. Wristbands and cocktail servers may be provided based on the number of guests anticipated. Guarantee for group must be billed to the groups master account. 50 person maximum. Must reserve 4 one bedroom suites minimum for placement above lobby.
- C. End music at 11pm by reserving the 26 guest rooms surrounding the Solera Courtyard and Amphora Ballroom area. Ballroom doors close at 11pm and last drink is served at midnight. There are 6 Deluxe King Rooms and 16 One Bedroom Suites surrounding the courtyard.



Dinner Table Wine List

(priced per bottle)

White

Luna, Pinot Grigio, California	40
St Supery, Estate, Sauvignon Blanc, Napa Valley	40
Long Meadow Ranch, Sauvignon Blanc, Rutherford	50
Stags Leap Winery, Chardonnay, Napa Valley	50
Miner Chardonnay, Napa Valley	70
Cakebread Chardonnay, Napa Valley	80
Grgich Hills, Chardonnay, Napa Valley	90
Chateau Montelena, Chardonnay, Napa Valley	95

Red

MacMurray Ranch, Pinot Noir, Santa Lucia Highlands	65
Patz & Hall, Pinot Noir, Sonoma Coast	85
Etude, Pinot Noir, Carneros	90
Hendry, Zinfandel, Napa Valley	65
Provenance, Merlot, Napa Valley	60
Paradigm, Merlot, Oakville	110
Robert Mondavi, Cabernet Sauvignon, Napa Valley	55
Louis Martini, Cabernet Sauvignon, Sonoma Valley	65
Ladera, Cabernet Sauvignon, Napa Valley	85
Hess, Cabernet Sauvignon, Mount Veeder	110

Sparkling Wine

LaMarca, Prosecco, Veneto, Italy	50
Domaine Chandon, Etoile, Brut	70
Roederer Estate, Rosé, Anderson Valley	75
Schramsberg, Blanc de Noir, North Coast	90
Veuve Clicquot, Brut, "Yellow Label", Champagne	130

Champagne

Louis Roederer, "Brut Premier", Champagne	105
Moet et Chandon, Dom Perignon	410

*All wine selections are based upon availability and are subject to change.

Wedding Cake Selections

Flavors

White Butter Cake
Yellow Butter Cake
Chocolate Butter Cake

Vanilla Sponge Cake
Chocolate Sponge Cake

Carrot Cake

Fillings

Vanilla Buttercream
Chocolate Buttercream
Hazelnut Buttercream
Espresso Buttercream

Cream Cheese
Lemon Curd

Seasonal Fruit Jam
Fresh Seasonal Fruit

Finishes

Vanilla Buttercream
Chocolate Buttercream
Hazelnut Buttercream
Espresso Buttercream

Rolled Fondant (add 2 per person)

Served with house made sorbet or ice cream

Add \$2 per person for Rolled Fondant

WEDDING CAKES GUIDELINES & PRICING

Please select one flavor for your cake. All cakes are 3-tiered stacked cakes. If personal flowers & ribbon are desired for décor, please arrange with florist & deliver to pastry chef. The top tier can be reserved for bride & groom (please inform the Catering Manager in advance). A minimum purchase of \$300 will be applicable for all cakes. Specialty cake flavors, intricate design details, or specialty equipment will incur additional fees. Wedding Cake Service is included in all reception packages. Wedding cake service includes cake cutting and a scoop of house made sorbet.

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Winery Weddings

We are pleased to offer La Toque Catered Weddings at Select Local Wineries

Vineyard Dinner Package

Your La Toque Catered Winery Dinner may Include:

Winery Tour & Tasting

Wine Reception with 3 Passed Hors D'Oeuvres

Choice of 2 or 3 Course Dinner

Wedding Cake with Butter Cream Icing served with Chantilly Cream

Cake Cutting and Service

Coffee & Tea Service

Service includes Chinaware, Flatware, Ivory Linens, Coffee Service, Artisan Teas,
Artisan Bread & Butter and Service Staff
Wine purchased separately from winery



CHARLES KRUG

Accommodates: up to 250

Features: Historic Carriage House

Distance: 21 miles

DOMAINE CHANDON

Accommodates: up to 120

Features: Views

Distance: 10 miles

GLORIA FERRER

Accommodates: up to 120

Features: Views

Distance: 15 miles

MERRYVALE (receptions only)

Accommodates: up to 112

Features: Historic Cask Room

Distance: 20 miles

WHETSTONE

Accommodates: up to 100

Features: Historic Chateau

Distance: 3 miles

Winery Site fees starting at:

\$6,500 weekdays

\$7,000 weekends

Minimum wine purchase required

*An approved "day of" wedding coordinator is required for all winery weddings
Transportation Service is required for all winery weddings
(please see "Preferred Partners" list)*

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3 Course Sample Offsite Menu Includes Wedding Cake

RECEPTION

Fresh Rock Shrimp 'Cocktel' with Avocado

Gourgeres with Herbed Cream Cheese

Chicken Skewer with Thai Peanut Sauce

DINNER

Chef's Garden Vegetable and Lettuce Salad

Selected Wine Pairing

×

Cavatelli with Wild Mushrooms, Pearl Onions & Parmesan Broth

Selected Wine Pairing

×

Dry Aged Prime New York Strip with Fiscalini Cheddar Pearl Tapioca and
Napa Valley Red Wine Sauce

Selected Wine Pairing

×

Wedding Cake and Cake Service

2 Course 165 per person

3 Course 180 per person



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Special Event Policies

AUDIO VISUAL EQUIPMENT

Five-star audio visual is the selected on-site audio visual/staging service provider for the hotel. We highly recommend using them for all of your audio visual needs. They were instrumental in the technical design of our function space & ballrooms & are the most knowledgeable of our operation; ensuring the success of your program. Please call 707-257-5148 for assistance & guidance. For all outside vendors, the audio visual source standards agreement must be signed & a 23% Service Charge & 7% Damage Insurance Charge of retail value of Audio Visual services may apply.

BUFFETS, STATIONS & PLATED MEALS

Banquet buffets offer specific quantities of food. Food preparation is based on one serving per person & must be guaranteed for the total attendance. Buffets minimum order is 15 or more guests. Other alternatives are available for small groups. Please choose one entrée for plated meals. With advanced notice & a guest count, a vegetarian option will be offered at no additional charge. A second entrée option may be added for an additional \$10 per person, which will apply to total headcount. The specific number of each entrée is due 5 business days in advance along with name cards which include entrée selection.

CORKAGE

Our license from the State of California requires us to control the consumption of all alcoholic beverages in the public areas of the hotel. No outside alcoholic beverages are allowed without special permission from the Hotel & must be served by Hotel staff if permission is granted. The Westin Verasa Napa is pleased to offer a wide selection of wines to complement our cuisine. Our Sommeliers will happily pair each course with wine to enhance the flavors of your selected menu. Corkage fees are \$45 per 750 ML bottle that is served by Banquet Staff. This includes 2 glasses per person for a seated meal. Should additional glasses be needed, i.e. for a tasting event, those can be rented for \$5 per stem, which includes set up, buffing, polishing, tear down, breakage, and return to rental company. If a minimum of \$150 per person in Food & Beverage revenue is purchased for a single event and billed to the master account, the corkage fee may be waived for that event.

CULINARY

Please be aware that fluctuations in food costs due to unforeseen market conditions occasionally prompt the hotel to adjust menu pricing. The published menus with pricing are accurate at the time of printing, however, it is only after the Event Orders & final details are set that we can firmly guarantee pricing. Adjustments on published menus are traditionally corrected to market conditions & costs on an annual basis. If your contracted date is a year or more into the future, please request an updated menu closer to the time of final planning. To assure availability of all chosen items, please give your menu selection to our catering department no later than 5 weeks prior to your event.

DEPOSIT & PAYMENT

A deposit is required upon contract signing to confirm your event on a definite basis. The balance is due 7 days in advance & will be billed to the credit card on file for all accounts that have not established direct billing.

ENTERTAINMENT

Please consult your catering sales manager for any entertainment needs you may have. Music & entertainment personnel are asked to contact the hotel at least 3 weeks prior to the event to become familiar with electrical, lighting & other requirements. Please note the city of Napa maintains a strict noise ordinance to ensure the quality of life for our surrounding neighbors. Amplified music must cease at 10:00 PM. Prior to 10:00 pm noise from amplified music may not exceed 85 decibels.

FLORAL & DÉCOR

Please consult your catering sales manager for assistance with floral arrangements, custom menus & special event decor. Thoughts in Bloom is the selected on-site floral designer at The Westin Verasa Napa. They may be contacted at www.thoughtsinbloom.net. We request that all other floral arrangements & decorations provided stay within The Westin Verasa Napa's tradition of excellence. Decorations, linens or displays brought into the hotel must be approved prior to arrival. Open flames are not permitted per local fire codes. All candles must be enclosed in glass. Fog machines interfere with the hotel fire life safety system, & are not allowed on the premises.

FOOD & BEVERAGE

All food & beverage items must be purchased exclusively from the hotel & consumed in the designated banquet area. La Toque & The Westin Verasa Napa hotel are the only licensed authority to serve & sell food & alcoholic beverages on the premises; therefore outside food & beverages (including but not limited to candy, snacks & bottled water) are not permitted in the public and event spaces.

FOOD DONATION

If you would like to sign up for food donation the fee is 150 & the local service provider requests 30 day advance notice.

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GUARANTEE

A guaranteed guest count will be due 5 business days before your event. You will be charged for your guaranteed guest count or your actual attendance, whichever is greater. Banquet staff will bill attendance based on flatware usage. We will prepare food & beverage for up to 3% over your guaranteed guest count. If we are not advised of the guaranteed guest count, then the contracted agreed guest count will become the guaranteed guest count. Your event space may be set for up to 10% over your guarantee.

LABOR CHARGE

The hotel requires a minimum guarantee of 15 guests for buffets. Chef attendant's charges are \$150 for a minimum 2-hour period & \$75 per hour thereafter. Bartender charges are \$150 per bartender per 60 guests. A \$200 labor charge will apply for each approved hour that exceeds contracted time under the assumption there are no other scheduled groups utilizing the banquet space. We reserve the right to charge a cleaning fee should carpet cleaning or excessive clean-up be necessary. Labor Charges are taxable.

LINEN

The hotel features floor-length light green linens & napkins with ivory overlays. Additional colors or prints can be obtained for a fee. Please consult your catering sales manager for options.

OUTDOOR EVENTS

The hotel reserves the right to make the final decision to move any outdoor function to an inside banquet room to expedite the setup due to inclement weather. The decision to move a function will be made no less than 8 hours in advance of the scheduled event start time. A reset fee of \$250 may apply once the hotel has set up according to the Event Order should the location be moved. Supplemental outdoor function lighting may be ordered from Five-Star Audio Visual, our onsite preferred audio visual/staging company.

OVERCONSUMPTION

We have the obligation to refuse service to any guest that appears intoxicated, as directed by CA state law (CAL. BPC. CODE § 25602) Hotel and Bar Staff will ask any unruly and/or disruptive guests to leave the premises immediately.

PARKING

The Westin Verasa Napa has valet parking, which is included in the amenity fee for registered hotel guests. Valet parking may be arranged for events for \$10 per car, billed to the master account.

SERVICE CHARGE & TAX

All food & beverage prices are subject to a 23% service charge. California state sales tax, currently 7.75%, will be added to all food, beverage, labor, miscellaneous items & service charge.

SIGNAGE

Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape or any other substance in order to prevent damage to the fixtures & furnishings. No signage of any kind is permitted in the main lobby or on the public grounds without prior authorization. Pre-approved professionally printed signage is to be used outside meeting rooms or at a hospitality/registration desk only. If directional signage is utilized, it must be professionally printed. Flip charts or blackboards are not permitted in any public area of the resort including registration desks. The hotel will assist in placing all signs & banners. A minimum \$50 fee for the hanging of banners will apply.

WEDDING COORDINATOR

Group agrees to contract a "day of" Wedding Coordinator that has been selected from The Westin Verasa Napa's list of approved wedding coordinators. In the event that none of the wedding coordinators are available on the given wedding date, additional names of approved wedding coordinators will be provided. Unauthorized wedding coordinators may not be substituted. Name of coordinator must be provided within 30 days of contract signing.

WEDDING INSURANCE

Group will provide Wedding Insurance to cover any liabilities which may arise and will provide a certificate of Insurance no later than 30 days prior to event date.

USE OF EVENT AND FUNCTION SPACE

To protect the safety and security of all Hotel guests and property, Group will obtain Hotel's advance written approval before using items in event and function space that could create noise, noxious odors or hazardous effects (e.g., loud music, smoke or fog machines, dry ice, confetti cannons, candles, or incense) and before engaging in any activities outside of the reserved function rooms (e.g., registration table). Group will obtain any required Fire Marshall or other safety approvals, and will pay any expenses incurred by Hotel as a result of such activity, such as resetting smoke or fire alarms or unusual clean-up costs.

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