Hotel Yountville
resort & spa

REMINGTON

WEDDING & EVENT MENUS

special packages
- 2020 -

| elopement pricing |

Wedding Pricing

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

Elopement Pricing

1 - 15	*$2,000 (April to Oct)*	*$1,500 (Nov to March)*
15 - 25	*$3,500 (April to Oct)*	*$2,000 (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, fatted 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

$175 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]*

3-Course Menu • $95 per person

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

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