



2019 EXECUTIVE MEETING PACKAGES

MENUS DESIGNED WITH THE SMALLER EXECUTIVE MEETING IN MIND.

THE
Meritage
RESORT AND SPA®


VISTA COLLINA®

Siena Meeting Package

(8-20 guests)

NAPA CONTINENTAL BUFFET BREAKFAST

MORNING BEVERAGE BREAK

Peerless Coffee | Numi Teas | Assorted Soft Drinks | Bottled Water

SIENA LUNCH

Siena Two-Course Working Lunch served in meeting room

AFTERNOON BREAK

Homemade Cookies | Brownies | Assorted Soft Drinks | Bottled Water

Meritage Meeting Package

(15-40 guests)

NAPA CONTINENTAL BUFFET BREAKFAST

MORNING BEVERAGE BREAK

Peerless Coffee | Numi Teas | Assorted Soft Drinks | Bottled Water

CHOICE OF ONE LUNCH BUFFET

AFTERNOON BREAK

Homemade Cookies | Brownies | Assorted Soft Drinks | Bottled Water

Napa Meeting Package

(20-40 guests)

AMERICAN CLASSIC BUFFET BREAKFAST

MORNING BEVERAGE BREAK

Peerless Coffee | Numi Teas | Assorted Soft Drinks | Bottled Water

CHOICE OF ONE LUNCH BUFFET

AFTERNOON BREAK

Homemade Cookies | Brownies | Assorted Soft Drinks | Bottled Water

All items are priced per person unless noted & subject to 24% Service Charge, 7.75% Sales Tax. All items are subject to seasonal availability. All buffets/reception stations are served for up to 90 Enhancements available, ask sales or events manager for details.

Buffet Breakfast

Minimum of 8 guests

Buffet Breakfast accompanied by fresh squeezed orange & grapefruit, cranberry & apple juices, low-fat, skim & soy milk, Peerless Coffee & Numi Teas.

THE NAPA CONTINENTAL

Fresh Fruits & Individual Organic Yogurts
Meritage Granola
Chef's Pastries – Fruit Filled & Cheese Danish, Croissants,
Muffins, Breakfast Breads

AMERICAN CLASSIC**

Fresh Fruits & Berry Display
Individual Organic Yogurts
Nut House Granola
Farm Fresh Scrambled Eggs – Cheddar Cheese & Chives
Applewood Smoked Bacon & Pork Sausage
Roasted Fingerling Potatoes with Ground Chile,
Peppers & Onions
Chef's Breakfast Pastries – Fruit Filled & Cheese Danishes, Croissants,
Muffins, Streusel Coffee Cake

***\$10 additional per person for groups of 19 guests or less*

Buffet Lunch

*Includes Peerless Coffee & Paradise Tropical Iced Tea
Minimum of 8 guests*

THE DELI

Roasted Tomato Soup – Crostini, Pesto
Spring Greens – Laura Chenel Goat Cheese, Local Tomatoes, Dried Cranberries, Candied Pecans, English Cucumber
Roasted Fingerling Potato Salad – Slivered Onion, Fennel, Tarragon, Whole Grain Mustard
Peanut Butter Mousse Cups, Cheesecake Brownie Bites

LOW COUNTRY BBQ

Market Greens – Pickled Red Onions, Heirloom Tomatoes, California Citrus Vinaigrette
Loaded Baked Potato Salad – Applewood Bacon, Green Onion, Cheddar
Southern Style Coleslaw
Smoked Flat Iron Steak with Caramelized Onions
Buttermilk Fried Chicken
Grilled Buttered Corn on the Cobb
House Made Baked Beans with Applewood Bacon, Peppers & Molasses
Cornbread & Jalapeño Cheddar Biscuits
Banana Cream Pies, S'mores Brownie Bites

DOWN ON THE BORDER

Red Chili Pork Posole – Cabbage, Radish, Sour Cream
Baja Caesar Salad – Roasted Peppers, Grilled Corn, Queso Fresco & Lime Chili Caesar,
Chili Dusted Croutons
Roasted Corn & Black Bean Salad
Grilled Carne Asada – Poblano, Caramelized Onions
Pulled Chicken Tinga
Salsa Verde & Salsa Rojo
Chipotle Sour Cream, Shredded Cabbage, Onions, Radish, Cilantro & Pickled Onions
White Corn Tortillas
Cumin Smashed Pinto Beans – Jack Cheese
Cilantro Lime Rice
Mini Flan, Tres Leches Cake