

# WEDDING PACKAGES 2021



THE  
Meritage  
RESORT AND SPA



VISTA COLLINA

WEDDING PACKAGES

## ESTATE WINE CAVE PACKAGE

*up to 150 guests*

Explore the heart of our resort and enjoy dinner and dancing in the Estate Cave for an ultimate experience of romance.

### LUNCH

**Ceremony on Vineyard Deck at 12pm**

\$5,000 Site Fee

Food & Beverage Minimum  
customized to your event

### DINNER

**Ceremony on Vineyard Deck at 4pm**

\$10,000 Site Fee

Food & Beverage Minimum  
customized to your event

Included in the Site Fee

*Up to 6 Hours in Ceremony, Cocktail Hour, Dinner, Dancing Locations  
Resort Owned Tables, Chairs, Linen, China, Glassware and Flatware*

*\*Reserving this venue requires a minimum Food & Beverage of  
\$10,000 for Lunch and \$15,000 for Dinner*





WEDDING PACKAGES

## VINTNER'S ROOM PACKAGE

*up to 75 guests*

Dinner and Dancing in the Vintner's Room; an intimate space featuring warm wood, exposed brick, iron and candle accents.

### DINNER

**Ceremony on Vineyard Deck at 6pm**

**\$10,000 Site Fee**

Food & Beverage Minimum  
customized to your event

Included in the Site Fee

*Up to 6 Hours in Ceremony, Cocktail Hour, Dinner, Dancing Locations Resort  
Owned Tables, Chairs, Linen, China, Glassware and Flatware*

*\*Reserving this venue requires a minimum Food & Beverage of  
\$10,000 for Dinner*

SAMPLE MENUS

RECEPTION HORS D'OUEVRES

HAMACHI CEVICHE - *Mini Taco, Avocado, Fresno Chili, Cilantro*  
BRIE - *Onion Confiture, Focaccia Crostini*  
BRAISED SHOR RIB - *Cheese Arepa, Pickled Red Onion*  
EDAMAME POT STICKER - *Soy Sesame Dipping Sauce*

FIRST COURSE

POACHED BABY PEARS – *Endive, Candied Walnuts, Point Reyes Blue Cheese, Shaved Radish, honey Sherry Dressing*

SECOND COURSE

SALMON – *Lemon Beurre Blanc, Roasted Herbed Red Potatoes, Grilled Treviso, Roasted Cremini*  
FILET MIGNON – *Anson Mills Polenta, Crispy Brussels Sprouts, Roasted Cippolinis, Sautéed Wild Mushroom, Green Peppercorn Sauce*

DESSERT

RASPBERRY CHOCOLATE TORTE

BEVERAGES

4 HOUR OPEN BAR  
HOUSE WINE - *Dinner Service*

SAMPLE MENU PRICING:

Hors d'oeuvres: \$31 Per Person  
3 Course Dinner: \$89 Per Person  
4 Hour Tier 1 Bar: \$68 Per Person  
House Wines: \$44 Per Bottle

RECEPTION HORS D'OUEVRES

WAGYU BEEF TARTAR - *Savory Cone, Black Garlic Aioli*  
VIETNAMESE ROLL - *Sweet Chili Sauce*  
POTATO PANCAKE - *Spice Yogurt, Caviar, Chives*  
SHRIMP TEMPURA – *Chili Mango Salsa*

FIRST COURSE

BABY KALE SALAD – *Strawberries, Skyhill Goat Cheese, Marcona Almond, Citrus Dressing*

SECOND COURSE

CHICKEN BREAST – *Whipped Potato Puree, Shishito Peppers, Cherry Tomatoes Roasted Chippolinis, Calabrian Chili Jus*  
BRAISED SHORT RIB – *Corn Souffle, Ratatouille, Bordelaise Sauce*

DESSERT

CHOCOLATE HAZELNUT BANANA STRATI

BEVERAGES

4 HOUR OPEN BAR  
HOUSE WINE - *Dinner Service*

SAMPLE MENU PRICING:

Hors d'oeuvres: \$34 Per Person  
3 Course Dinner: \$87 Per Person  
4 Hour Tier 2 Bar: \$77 Per Person  
House Wines: \$44 Per Bottle

## CATERING & BANQUETS STANDARDS

Please note the rates quoted are subject to 24% Service Charge & 7.75% California Sales Tax applicable to all food, beverage, labor fees & audio/visual equipment. Service Charge & 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:

- Additional entrée selections will incur a surcharge of \$10 per person & a common starch for all entrees will apply.
- The Catering Department must be provided with all meal function selections no later than fourteen (14) business days prior to the event.
- Client must provide a pre-set place card that includes a symbol indicating the main course selected. The Resort will also require a spreadsheet with guest names, table number & individual order.

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 & type of event. Highest priced entrée prevails for all.

## ALCOHOLIC & BEVERAGE POLICY

The sale & 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 \$30 per bottle plus tax & service charge will be assessed.

Our standard is one bar/bartender for up to 100 guests, if you choose to increase service a \$200 Bartender fee will be assessed for each additional bar/bartender set.

## COAT CHECK

Coat check requires an attendant from beginning through end of your event at \$40 per hour plus tax & 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.

## LABOR FEES

All action stations requiring a chef will be charged \$185 per chef. Please contact Event Manager to confirm chef requirement. A \$5 per person Cake Cutting Fee will be assessed if client chooses to serve both a plated dessert & wedding cake (client provided).

## 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 (Monday-Friday). There may be a charge for storage of boxes.

***All parcels are to be addressed as follows:***

Attention: (your name)

(name of your group)

(group arrival date)

(name of event manager)

The Meritage Resort and Spa

875 Bordeaux Way, Napa, CA 94558

## 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 & rental. Please contact Event Manager to discuss options.

## 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) & times reserved. Your facility fee includes event coordination, tables with full length white linens, banquet chairs, votive candles, flatware & glassware. All set-ups, clean-up & banquet staffing of your event is included with the exception of room turns, mid-day resets or vendor equipment.

Chiavari chairs are available for events held in the Estate Cave. Chiavari chairs are available for events outside of the Estate Cave for an additional fee of \$5 per chair (this does not apply to Wedding Packages).

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

## GUARANTEES

The expected number of attendees must be communicated to The Meritage Resort and Spa Catering Department a minimum of three (3) business days prior to the event. This number will be considered a guarantee & is not subject to reduction. If we do not receive a guarantee outside this time frame, the number of attendees expected on the catering contract will be considered a guarantee & charges will be assessed accordingly. Your final bill will be charged for your actual attendance or guaranteed attendee count, whichever is greater.

## 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 & Conference Services office at an additional charge.

## DAMAGES

The Meritage Resort and Spa reserves the right to inspect & 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 Catering Department representatives will be pleased to answer your questions.

## DEPOSITS

The initial deposit & signed agreement confirms your event space, date & time. The initial deposit is 25% of the total contracted amount, & all deposits are nonrefundable & will be applied to the final balance of your event. If you need to change the date of your event, please inquire with your Event Manager. Full pre-payment for the event as calculated in the Event Order (BEO) is due ten (10) days prior to the 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 & 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 & transportation. If you prefer, you are welcome to make arrangements with your own professional vendors. Outside vendors must be professional vendors & 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.

## 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 & is coordinated through the Engineering Department. An additional fee may apply.



[MeritageResort.com](http://MeritageResort.com)  
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