



WEDDING PACKAGES 2018

Congratulations on your engagement and thank you for your interest in Silverado Resort and Spa, Napa Valley for your upcoming wedding! We would love to help you celebrate. As Napa Valley's premiere wedding destination, Silverado Resort and Spa brings all the romance and natural splendor of California Wine Country to your special day. Please do not hesitate to call upon us to answer any questions or schedule a tour.

Silverado Resort & Spa Wedding Sales Team

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SILVERADO

*Resort and Spa
Napa*

WEDDING VENUES



THE GROVE

As you walk down a grassy aisle under the shade of majestic oak trees, you'll understand why The Grove has become our most popular wedding venue. Sunlight or moonlight streams through tree branches as your guests enjoy the vivid greens of our South Golf Course and sweeping mountain views, providing a breathtaking backdrop to your ceremony and reception.

Available 4:00pm – 10:00pm

FACILITY FEE: \$5,000 - \$10,000



MANSION GARDENS, FAIRWAY DECK & SILVERADO BALLROOM

Say your vows in front of Silverado's Vines with the Vaca Mountains and magnificent, towering pines as your wedding backdrop. Guests will enjoy post ceremony beverages and hors d'oeuvres on our plantation style, hardwood, covered deck overlooking the South Golf Course. Throughout the reception guests may relax on the Fairway Deck and admire the stunning views. French doors open into our magnificent Grand Ballroom, featuring lush carpeting, 15-foot ceilings, and crystal chandeliers. Your guests will be captivated as they move through the ballroom and feel your warm personality come to life on your wedding day.

Available 6:00pm – 12 Midnight

FACILITY FEE: \$3,000 - \$8,000



FAIRWAY VINEYARD & VINTNER'S COURT

Say your vows in front of Silverado's Fairway Vines and celebrate in our more intimate ballroom with floor to ceiling windows and stunning views of the South Golf Course and surrounding mountains. Modern light fixtures and plush carpet add an air of elegance, while remaining neutral enough to customize with your own ideas. Guests can step outside and take in the beauty of the golf course from the Terrace Patio located off the Vintners Junior Ballroom.

Available 5:00pm – 11:00pm

FACILITY FEE: \$1,000 - \$5,000



Please Inquire About Our Welcome Receptions, Rehearsal Dinners & Brunches!

PACKAGES & MENUS



CHARDONNAY PACKAGE

The Chardonnay Package Includes:

Three Hour Hosted Preferred Bar
Sparkling Napa Cuvee Toast
Tablesides Wine Service – Sommelier Select – Throughout Dinner
Coffee and Tea Service – Throughout Dinner

Choice of Three Butler Passed Hors d'oeuvres

Please See Hors d'oeuvres Selection Menu

Dinner Starters

Please Select One of the Following:

Organic Butter Lettuce, Citrus, Avocado Puree, Manchego Cheese, Citrus Vinaigrette
Farmer's Market Salad, Seasonal Fruit, Burrata Cheese, Marcona Almonds
County Line Little Gem Lettuce, Hobb's Bacon, Shaved Radish, Green Goddess Dressing
Soup of the Season

Dinner Entrées

Please Select Two of the Following:

Peruvian Spiced Chicken Breast, Lime Aioli
Fulton Valley Chicken Breast, Dark Chicken Jus
Braised Sonoma Duck Leg & Thigh, Red Wine Braising Jus
Prime Flatiron, Peppercorn Sauce
36-hour Braised Short Rib, Chimichurri, Jus
Berkshire Reserve Pork Loin, Dijon Mustard Sauce
Alaskan Halibut, Peperonata, Basil Extra Virgin Oil
Wild or Loch Duarte Salmon, Saffron Cream

Dinner Accompaniments

**Accompaniment Selections made with the Assistance of
Our Executive Chef and Wedding Experts**

Fresh Baked Rolls and Butter

\$155 PER PERSON

Prices Subject to Taxable Service Charge and State Sales Tax

CABERNET SAUVIGNON PACKAGE

The Cabernet Sauvignon Package Includes:

Four Hour Hosted Preferred Bar
Sparkling Napa Cuvee Toast
Tablesides Wine Service – Sommelier Select – Throughout Dinner
Coffee and Tea Service – Throughout Dinner

Choice of Four Butler Passed Hors d'oeuvres

Please See Hors d'oeuvres Selection Menu

Dinner Starters

Please Select One of the Following:

Organic Butter Lettuce, Citrus, Avocado Puree, Manchego Cheese, Citrus Vinaigrette
Farmer's Market Salad, Seasonal Fruit, Burrata Cheese, Marcona Almonds
County Line Little Gem Lettuce, Hobb's Bacon, Shaved Radish, Green Goddess Dressing
Soup of the Season

Dinner Entrées

Please Select Two of the Following:

Peruvian Spiced Chicken Breast, Lime Aioli
Fulton Valley Chicken Breast, Dark Chicken Jus
Braised Sonoma Duck Leg & Thigh, Red Wine Braising Jus
Prime Flatiron, Peppercorn Sauce
36-Hour Braised Short Rib, Chimichurri, Jus
Berkshire Reserve Pork Loin, Dijon Mustard Sauce
Wild or Loch Duarte Salmon, Saffron Cream
Alaskan Halibut, Peperonata, Basil Extra Virgin Oil

Dinner Accompaniments

**Accompaniment Selections made with the Assistance of
Our Executive Chef and Wedding Experts**

Fresh Baked Rolls and Butter

\$170 PER PERSON

Prices Subject to Taxable Service Charge and State Sales Tax

ZINFANDEL PACKAGE

The Zinfandel Package Includes:

Four Hour Hosted Premium Bar
Sparkling Napa Cuvee Toast
Tablesides Wine Service – Upgraded Selections of Wine – Throughout Dinner
Coffee and Tea Service – Throughout Dinner

Choice of Four Butler Passed Hors d'oeuvres

Please See Hors d'oeuvres Menu

Dinner Starters

Please Select of One of the Following:

Smoked Salmon Carpaccio with Arugula, Horseradish Vinaigrette
Pan Seared Day Boat Scallops, Sweet Potato Puree, Sea Lettuce, Hazelnut Butter
Organic Butter Lettuce, Citrus, Avocado Puree, Manchego Cheese, Citrus Vinaigrette
Farmer's Market Salad, Seasonal Fruit, Burrata Cheese, Marcona Almonds
County Line Little Gem Lettuce, Hobb's Bacon, Shaved Radish, Green Goddess Dressing
Soup of the Season

Dinner Entrées

Please Select Two of the Following:

Filet Mignon, Porcini Butter, Sauce Bordelaise
36-Hour Braised Short Rib, Chimichurri, Jus
Dixon Farms Lamb Chop Caramelized Onion, Hazelnut Picada
Peruvian Spiced Chicken Breast, Lime Aioli
Fulton Valley Chicken Breast, Dark Chicken Jus
Braised Sonoma Duck Leg & Thigh, Red Wine Braising Jus
Chilean Sea Bass, Seasonal and Roasted
Wild or Loch Duarte Salmon, Saffron Cream
Alaskan Halibut, Peperonata, Basil Extra Virgin Oil

Dinner Accompaniments

Accompaniment Selections made with the Assistance of Our Executive Chef and Wedding Experts

Fresh Baked Rolls and Butter

\$240 PER PERSON

Prices Subject to Taxable Service Charge and State Sales Tax

BUTLER PASSED HORS D'OEUVRES

Hot

Slow Braised Short Rib Tartlet, Crème Fraiche, Whipped Sweet Potato, Micro Greens

Spinach-Parmesan Torta

Crispy Coconut Shrimp, Spicy Lemongrass Aioli

Dungeness Crab Fritter, Chermoula Vinaigrette

Fulton Valley Organic Chicken Tataki, Asian Spices

Vegetarian Spring Roll, Pozu-Sabayon

Cremini Mushroom Tarts, Muscat Vinegar

Mongolian Lamb Chop

Cold

PB & J ~ Grapes, Tarragon, Roast Peanut Oil, Toast Point

Roasted Sweet Georgia Shrimp, Coconut, Mango, Vadouvan Seasoned Bread Crumbs

Sky Hill Farm Goat Cheese Tart, Garden Herbs, Red Onion Marmalade

Chicken Liver Mousse, Pickled Chanterelle Mushroom, Wholegrain Mustard

Roasted Tomato, Basil Aioli, Fennel Pollen, Flatbread

Porcini & Black Olive Canapé, Truffle Oil, Fontina Cheese, Chives

Yellowfin Tuna Crudo, Ginger-Lime Emulsion, Tellicherry Pepper

La Quercia Prosciutto Crostini, Marcona Almonds Puree, Marash Pepper, Fig Marmalade

Chilled Soup in Season

Premium Selection

\$8 per Hors d'oeuvre Piece | Minimum of 25 Pieces per Selection

Delta Pressed Osetra Caviar, Roasted Potato, Olive Oil, Sour Cream

Mediterranean Spiced Lamb Loin, Freekeh, Salsa Verde

Sonoma Smoked Duck Taco, Black Bean Puree, Kumquat Marmalade

Salmon Tartare – Deviled Ranch Eggs, Salmon Caviar, Dill Crème Fraiche

Dungeness Crab Tostadas, Avocado, Tempura Jalapeño

Prices Subject to Taxable Service Charge and State Sales Tax

ENHANCE YOUR RECEPTION

May We Suggest...

Sweet Shop | \$28 per person

Velvet Cupcakes Cones, California Pistachio Brittle
Cooke Pops, Jello Shooters, Cinnamon Brown Sugar Donut Holes

TCHO Chocolate Fondue | \$16 per person

With Housemade Marshmallows, Pound Cake, Strawberries
Pretzel Sticks and Seasonal Fruit

Chef's Sweet Treat Buffet | \$16 per person

Choose an assortment of Five "Small Bites"

Fresh Fruit Cream Puff, Chocolate Caramel Tart, Key Lime Tart, Opera Torte,
Mini Cupcake, Strawberry Almond Tartlet, Chocolate Fudge Cake, Hazlenut Peanut Butter Square,
Cheesecake Bite, Caramel Profiterole, Tiramisu Tartlet, Lemon Meringue Tartlet, Chocolate Eclair

Espresso & Cappuccino Bar | \$11 per person

(minimum 100 guests)

Gelato Bar | \$18 per person

An assortment of three gelato flavors with a variety of toppings.
(minimum 100 guests)

Prices Subject to Taxable Service Charge and State Sales Tax



LATE NIGHT BITES

Slider Bar | \$20 per person

Mini Beef Patties, Pulled Pork and Veggie Burgers with a Variety of Cheese
Served with Lettuce, Tomato, Mayonnaise, Mustard and Ketchup, Dill Pickles, Grilled Onions and Cheese
French Fries, Sweet Potato Fries, Garlic and Spicy Aioli's
(minimum 25 guests)

Nacho Bar | \$20 per person

Tortilla Chips, Nacho Cheese Sauce, Jalapeños, Sour Cream, Guacamole,
Pico de Gallo, Shredded Chicken, Ground Beef, Sautéed Onions and Peppers, Refried Beans and Salsa
(minimum 25 guests)

Flatbreads | \$20 per Flatbread

Cheese and Basil, Pepperoni, Garlic Chicken with White Sauce
(minimum 5 flatbreads)

Wings | \$20 per Dozen

Spicy Buffalo, BBQ and Teriyaki Flavors
Blue Cheese, Carrot Sticks and Celery Stalks
(minimum 5 dozen)

Prices Subject to Taxable Service Charge and State Sales Tax



BEVERAGES



PREFERRED BRANDS

Svedka Vodka
Johnny Walker Red Scotch
New Amsterdam Gin
Jim Beam Bourbon
Sauza Blue Tequila
Myer's Platinum Rum
Seagram's 7 Whiskey
Sommelier Select:
Chardonnay
& Cabernet Sauvignon
Seasonal Beer Selections

PREMIUM BRANDS

Ketel One Vodka
Glenlivet 12 year Scotch
Tanqueray Gin
Bulleit Frontier Bourbon
Patron Silver Tequila
Captain Morgan Spiced rum
Crown Royal Whiskey
Upgraded selection of
Chardonnay & Cabernet Sauvignon
Seasonal Beer Selections

MAY WE SUGGEST....

LOCAL CRAFT ENHANCEMENTS?

Local beers and two seasonal specialty cocktails made with your choice of:
Napa Valley Distillery Vodka, Napa Valley
Humboldt Spiced Rum, Humboldt, CA
Junipero Gin, San Francisco, CA
Slaughter House American Whiskey, Napa Valley
Los Republic Bourbon, Healdsburg, CA
Don Julio Anejo Tequila
Macallan 12 year Single Malt
Lagunitas IPA, Petaluma, CA
Napa Smith Pilsner, Napa Valley
Anchor Steam, San Francisco, CA
\$16 per Cocktail | \$ 7 per Beer

Prices Subject to Taxable Service Charge and State Sales Tax

BEVERAGE GUIDELINES

Corkage

No beverage of any kind is permitted to be brought into the Resort by the client or its guest without special permission from the Resort and must be served by hotel staff. The Silverado Resort and Spa is pleased to offer a wide selection of wines to complement our cuisine. Your Wedding Services Manager will happily pair each course with a wine to enhance the flavors of your selected menu. If you wish to serve your guest wine that the Resort is unable to attain for you, a corkage fee of \$25 per 750ml bottle of wine will be assessed. All special ordered wines will be charged at the applicable minimum purchase quantity.

Special Conditions

All bars require one (1) Bartender per 75 Guests

Bartender/Bar Setup Fee is \$150 per Bartender/Bar Setup

Overtime – Should your event go over the agreed upon time frame, overtime fees may be assessed to your group.

Silverado Resort and Spa reserves the right to cease service of alcoholic beverages in the event that persons under the state mandated age limit are present at the Event and attempt to receive service of alcoholic beverage.

In addition, the Resort requires proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if either the person is under age or proper identification cannot be provided. The Resort may also refuse alcoholic beverage service to any person, who in the Resort's judgement, appears to be intoxicated.

Taxable service charge and state sales tax will be added Food, Beverage, Corkage revenue total; 10% will be distributed to applicable banquet employees. The current California State Sales Tax is 7.75%. The Service Charge is taxable in the State of California.

WEDDING PLANNERS & WEDDING SERVICES MANAGER



To ensure a flawless event, a professional Wedding Planner is required for your wedding. The Wedding Planner will assist with the rehearsal, ceremony, reception and overall wedding planning. Most coordinators have different packages from full service to “day of” planning. Your Wedding Services Manager will be happy to provide a customized referral list of planners for you.

Your Wedding Planner Will...

- ◆ Assist with etiquette and protocol for invitations, family matters, ceremony and toasts.
- ◆ Create a timeline for your entire wedding day, including the ceremony and reception.
- ◆ Work with you to organize and coordinate your ceremony rehearsal and remind bridal party of all pertinent instructions the wedding day.
- ◆ Confirm detail with any contracted vendors, several days prior to the wedding day.
- ◆ Be the liaison with your family, bridal party, vendors and Resort staff.
- ◆ Assist the Bride and bridal party with dressing, ensure delivery of all floral, decor and client arranged rental items.
- ◆ Deliver and arrange ceremony programs, place cards, favors and and person items.
- ◆ Coordinate timing of ceremony and reception, i.e. cueing music, grand entrance, cake cutting, first dance, etc.
- ◆ Collect and/or store any personal items you may have brought at the conclusion of the reception. Count and collect all wedding gifts and deliver to appropriate location.

Your Silverado Resort and Spa Wedding Services Manager Will...

- ◆ Answer any questions, provide event venue suggestions and act as your primary Resort Contract throughout the planning process.
- ◆ Act as menu consultant for all food and beverage selections, to achieve value for your dollar, while meeting the required contracted minimums.
- ◆ Detail your Banquet Event Order outlining the event specifics.
- ◆ Create an estimate charge outlining your financial commitments and deposit schedule to the Resort.
- ◆ Establish contact with the Group Rooms Coordinator for guest room block who will monitor the status of reservations.
- ◆ Oversee the setup of the ceremony and reception venues.
- ◆ Ensure a seamless transition to the Banquet Captain on the day of your event.



WEDDING SERVICES



COMPLIMENTS OF SILVERADO

In celebration of your special day, Silverado provides each bridal couple: A complimentary one bedroom suite for two nights for the couple, a complimentary light refreshment for the bride and the attendants prior to the ceremony and a complimentary round of golf for the groom.

DÉCOR

Silverado can provide the following items: white padded chairs, table and chairs for cocktail reception and dinner, floor length napkins and linens (available in ivory, white or black), resort china, flatware and stemware, votive candles, staging and a dance floor (for indoor receptions). All decorations must meet the Fire Department's regulations. Any open flame requires a permit, which must be furnished to the hotel prior to the event. Themed décor may be arranged and must be approved prior to installation. The Resort does not permit hanging or affixing anything from its existing walls or ceilings. Hanging banners, signs, seals and flags from rented pipe & drape may be arranged with your Wedding Services Manager. A banner charge will apply, in addition to the cost of renting pipe & drape. Signs and banners may not be in public areas or outside. All displays, exhibits, decorations, equipment and musicians must enter and exit the Resort premises through the designated entrance for the function space reserved for the Event. Delivery and pickup times must be coordinated with the Resort in advance.

FOOD & BEVERAGE

Executive Chef Jeffrey Jake uses locally grown, farm to table sustainable ingredients. All produce products are subject to seasonal availability. Substitutions may occasionally occur to meet Chef Jake's quality standards.

Menu

Our private event dining selections are designed as pre-selected set menus.

If you wish to offer your guests the option of selecting an entrée prior to the event, please follow these guidelines:

- ◆ A maximum of two main course options and chef's choice vegetarian option will be offered, an additional fee per person for the 3rd main course option will be charged.
- ◆ Guaranteed entrée counts are due to the Catering Department no later than seven (7) days prior to the function.
- ◆ Client must produce and provide individual place cards with entrée choice indicator, which must be approved by the Silverado Resort and Spa.

Taxable service charge and state sales tax will be added to the food, beverage and corkage revenue total; 10% will be distributed to applicable banquet employees. The current California state sales tax is 7.75%. The service charge is taxable in the state of California.

All prices are subject to change due to the market fluctuations. Confirmed prices will be quoted at least 90 days prior to the function.

Guarantee

Your final guaranteed attendance number is due to the Wedding Services Manager no later than 7 days prior to the function. In the absence of the guaranteed attendance number, the expected attendance number indicated on your banquet event order will be considered the guarantee. Guarantees may not be reduced within seven days prior to the function. Charges will be based on the guaranteed attendance number or actual number of attendees, whichever is greater.

WEDDING SERVICES



AUDIO-VISUAL

Our audiovisual services are provided by AVMS. For a complete description of services and charges, please inquire with your Wedding Services Manager. Or you may work directly with the AVMS on-site contact. AVMS pricing is subject to prevailing Service/Administrative Charges and Sales Tax rates.

ELECTRICAL

Additional power is available for most of our event space. Charges will be based upon labor costs and actual power requirements and usage.

OUTSIDE CONTRACTORS

All contractors must carry worker's compensation insurance in the statutory required amount and comprehensive general liability insurance in an amount sufficient to provide coverage for all of such contractors' obligations and activities at the Resort. All such general liability policies will specifically name Silverado Resort and Spa as an additional insured, and such insurance will be primary and not contributory with the Resorts' coverage. Proof of insurance will be provided to the Resort upon request.

SPECIAL CONDITIONS

No food and beverage of any kind may be brought into the Resort by the client or its guests without special permission from the Resort. Insurance restrictions and health codes prohibit the Resort from allowing leftover food and beverage to be removed from the premises. Security services can be arranged at an additional charge with advance notification.

Overtime – Should your event go over the agreed upon time-frame, overtime fees may be assessed to your group.

Silverado Resort and Spa assumes no responsibility for ANY damage or loss of any merchandise, equipment, furniture, linens, clothing or other valuables prior to, during or after the event. We will do everything possible to ensure that all of your supplies, rentals and equipment are cared for and maintained in good working order and without any damage.

TRANSPORTATION

Shuttle service is complimentary to transport you from your Silverado Resort and Spa accommodations to the Main Mansion, Conference Center and on property event spaces. The Bell vehicles are not licensed to transport hotel guests to any off property locations.