

# EXPLORE BANQUETS & CATERING



## **THE WESTIN VERASA NAPA**

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*All Prices are Subject to 23% Service Charge & 7.75% Sales Tax*

## WELCOME

Chef Ken Frank welcomes you to The Westin Verasa Napa. Fueled by a passion for excellence, his signature restaurant, La Toque, has been bestowed with a prestigious **Michelin Star**. Chef Frank and his team bring that same passion to the catering and special events department with restaurant quality cuisine, flawless service, creative flair and attention to detail, perfectly matched to every occasion. All menus have been customized by our Chefs with your event in mind, using seasonal ingredients sourced from our network of local artisan producers and growers. Our devotion to using only the finest seasonal ingredients is manifest on every plate. Our commitment to responsibly grown and ethically produced foods will leave you feeling renewed.

We have over 12,000 square feet of **Event Space** inside and out year-round for private parties from 15 to 240 guests. Groups with 8 – 18 guests will be welcomed comfortably in Bank Café & Bar. Let us create a memorable experience for your next important event.



## ABOUT CHEF KEN FRANK

Since becoming a chef in the mid-1970's, Ken Frank has earned a stellar reputation for his personalized style of cooking, grounded in the French cuisine he grew to know and love while living in France as a teenager. Frank first achieved national acclaim when he was Chef of La Guillotine Restaurant at age 21 in 1977. At that time he was a pioneer, insisting on using only the freshest, seasonal, quality ingredients. He was the original Chef at Michael's in Santa Monica, considered the Los Angeles birthplace of "California Cuisine," which he left in 1979 to open the first La Toque on the Sunset Strip at age 23. After a 14-year run, Frank sold the original La Toque in 1994 and spent the next year working for The House of Blues. In 1996, he opened the award-winning Fenix at the Argyle Hotel. He finally heeded the call of the wine country and moved north to open a new La Toque in Rutherford in 1998. After a successful ten year run in Rutherford, Frank moved his signature restaurant to The Westin Verasa Napa in the fall of 2008.

La Toque at The Westin Verasa Napa is a showcase for Chef Frank's modern French cuisine and his passion for fine wine. This "French chef in a California body," as he likes to call himself, has pushed his cuisine in a more harmonious wine friendly direction and the restaurant has become known for its savvy wine pairings.

La Toque has received the following **awards & accolades**:

- Michelin Star
- Top 40 Restaurants in the U.S. Gayot 2016
- Grand Award by the Wine Spectator 2017 for La Toque's Wine List
- Listed Among 10 "Best Restaurants for Service" in the Bay Area and Beyond by Zagat
- Travel Weekly "Magellen Award" 2012
- Listed Among Americas 100 "Best Wine Restaurants" by Wine Enthusiast Magazine 2011
- Outstanding Wine Program Semi Finalists - James Beard Foundation

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Menus Valid Through January 31, 2019*

# BANQUETS & CATERING

## TABLE OF CONTENTS

MINDFUL MEETING PACKAGES .....	4
CONTINENTAL & BREAKFAST BUFFETS .....	5
GRAB & GO BREAKFASTS & BEVERAGES .....	6
AM BREAKS .....	7
MIDDAY BUFFETS .....	8
WORKING ROLL IN LUNCHES .....	10
CREATE YOUR OWN BOXED LUNCH .....	11
PM BREAKS .....	12
TEAMBUILDING & POST MEETING BREAKS .....	13
ENTICING DISPLAYS .....	14
ENGAGING RECEPTIONS .....	15
ATTENTIVE SERVING STATIONS .....	16
RECEPTION GRAND GAMES .....	17
EVENING MEALS .....	18
LATE NIGHT POST EVENT OPTIONS.....	19
WINE PAIRING EXPERIENCE.....	20
COCKTAIL BARS .....	22
VERASA WINE LIST .....	23
SEASONAL ITEM AVAILABILITY ... ..	24
LOCAL PRODUCERS & PURVEYORS.....	25
TERMS & CONDITIONS .....	26

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*The Westin Verasa Napa  
Menus Valid Through January 31, 2019*

# MINDFUL MEETING PACKAGES

*Price per person unless specified otherwise*

## **EXECUTIVE MEETING PACKAGE** (8-15 attendees)

Renewing Continental Breakfast (or vouchers for breakfast at Bank Café and Bar)

Smoothie Morning Break

Full Day Beverage Package

Personalized Menu at Bank Café and Bar – Reservation for private table for lunch (or chef's choice sandwiches served in meeting room)

Assorted Freshly Baked Cookie Platter Afternoon Break

Wireless Internet Connection in meeting room for all attendee's

**129**

## **CABERNET SAUVIGNON MEETING PACKAGE** (15-100 attendees)

Renewing Continental Breakfast

Chef's Choice Morning Break

Full Day Beverage Package

Signature Sandwich Boxed Lunch

Assorted Freshly Baked Cookie Platter Afternoon Break

Projector & Screen

1 Wireless Internet Connection for presenter

**159**

## **PINOT NOIR MEETING PACKAGE** (25-200 attendees)

American Breakfast Buffet

Chef's Choice Morning Break

Full Day Beverage Package

Chef's Choice Buffet Lunch

Chef's Choice Afternoon Break

Projector Package with VGA Cable

**179**

## **Meeting Package Enhancements...**

Gobo with Your Company Logo Displayed in Lobby...**195 each**

Presenter Audio Package...**350**

## **BEVERAGE PACKAGE**

Freshly Brewed Starbucks Regular & Decaf Coffee

Assorted Tazo Hot Teas

Still & Sparkling Waters (Acqua Panna or Pellegrino)

Assorted Regular & Diet Soft Drinks

**Half Day** (up to 4 hours)...**16 per person**

**Full Day** (up to 8 hours)...**28 per person**

\*Additional \$5 per person for every additional hour



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# GOOD MORNING

Price per person unless otherwise specified; minimum guarantee is **15 people or more**.  
Gluten free muffins available with advance request

## WINE COUNTRY BRUNCH

Assorted Breakfast Pastries, Muffins, & Coffee Cakes  
Scrambled Eggs with Exotic Mushrooms & Chives  
Artisan Pork Breakfast Links **OR** Bruce Aidell's Chicken Apple Sausage  
Zoe's Dry Cured Applewood Smoked Bacon  
Brioche French Toast with Vermont Maple Syrup  
House Made Granola with Honey Infused Organic Yogurt  
Seasonal Fresh Fruit Salad  
Fresh Squeezed Orange, Apple & Cranberry Juice  
Freshly Brewed Starbucks Coffees & Assorted Tazo Teas

56

## AMERICAN BREAKFAST BUFFET

Assorted Breakfast Pastries, Muffins, & Coffee Cakes  
Seasonal Fresh Fruit Salad  
Choice of Scrambled Eggs, Garden Vegetable Frittata **OR**  
Quiche Lorraine  
Zoe's Dry Cured Applewood Smoked Bacon  
Artisan Pork Breakfast Links **OR** Aidell's Chicken Apple Sausage  
Breakfast Potatoes with Harissa & Green Onions  
Fresh Squeezed Orange, Apple & Cranberry Juice  
Freshly Brewed Starbucks Coffees & Assorted Tazo Teas

42

## FRENCH QUARTER BREAKFAST

Fresh Beignets  
Scrambled Eggs  
Fried Chicken and Waffles  
Honey Glazed Ham with Braised Greens  
Anson Mills Heritage Grits with Cheese  
Buttermilk Biscuits with Honey Butter  
Fresh Fruit Cocktail  
Fresh Squeezed Orange, Apple & Cranberry Juice  
Freshly Brewed Starbucks Coffees & Assorted Tazo Teas

48

## SOUTH OF THE BORDER BREAKFAST

Scrambled Eggs with Ranchero Sauce and Cojita Cheese on side  
Flank Steak "Carne Asada" with Fajita Vegetables  
Roasted Poblano Potatoes  
Avocado Salsa and Fresh Made Corn Tortilla Chips  
Tropical Fruit Salad  
Traditional Style Mexican Sweet Bread  
Fresh Squeezed Orange, Apple & Cranberry Juice  
Freshly Brewed Starbucks Coffees & Assorted Tazo Teas

48

# MORNING BEVERAGES

## AWAKEN YOUR SENSES

Freshly Brewed Starbucks Regular, Decaffeinated Coffee **OR** Assorted Tazo Hot Teas ...**80 per gallon**  
Juice ...**26 per carafe** Orange (Fresh), Apple (Fresh), Cranberry (Fresh), Cranberry, Tomato, or Pineapple  
Assorted Regular & Diet Soft Drinks (355 ml)...**5 each**  
Natural **OR** Sparkling Mineral Water...**5 each**  
Freshly Brewed Iced Tea **OR** Lemonade...**50 per gallon**  
Chilled Fresh Milk (Whole, 2%, Skim Milk, **OR** Soy)... **20 per carafe**  
Red Bull & Sugar Free Red Bull...**9 each**

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Menus Valid Through January 31, 2019

# GRAB & GO BREAKFAST

Price per person unless otherwise specified; minimum guarantee is 10 people.

## DESIGN YOUR OWN BREAKFAST SANDWICH (To Go Bag Setup available for up to 20 people).

\$5 Supplement per person for additional sandwich choice

Create one sandwich:

- ❖ Warm Croissant, English Muffin, Bagel **OR** Breakfast Burrito
- ❖ Zoe's Dry Cured Applewood Smoked Bacon, Fra' Mani Artisan Ham **OR** Turkey
- ❖ *with OR without* Tillamook Cheddar

All Breakfast Sandwiches use Free Range Organic Scrambled Eggs

Choice of one: Organic Yogurt, Whole Fresh Fruit, OR Muffins

Choice of one: Orange, Apple **OR** Cranberry Juice

Freshly Brewed Starbucks Coffee & Assorted Tazo Teas

32

## RENEWING CONTINENTAL

Assorted Breakfast Pastries, Muffins & Coffee Cakes

Seasonal Fresh Fruit Salad

Fresh Squeezed Orange, Apple, & Cranberry Juice

Freshly Brewed Starbucks Coffees & Assorted Tazo Teas

28

## BREAKFAST ENHANCEMENTS

Organic Fruit & Yogurt Parfaits...7

Plain & Fruit Flavored Yogurts...4

Housemade Granola with Dried Fruits & Nuts...5

Steel Cut Oatmeal with Milk & Honey...6

Cold Cereals & Milk... 4

Breakfast Sandwich with Scrambled Eggs, Cheese  
& Choice of Meat...12

Hard Boiled Eggs (in or out of shell)...24 per dozen

Pastries by the Dozen...48

Breakfast Burrito with Chorizo Sausage & Salsa...12

Smoked Salmon with Tomato, Red Onion, Capers, Bagel &  
Cream Cheese...22

Brioche Cinnamon French Toast with Fruit Compote...6

Coffee Cake...6

Fruit Filled Coffee Cake (Choice of Apricot, or Blackberry) 6.50

Sliced Fresh Fruit...5

Sliced Cured Meats & Cheese...13

Bagels & Cream Cheese...4

Mimosas...12

Bloody Mary's...12

Multiple enhancements may be selected to create a standalone meal  
for an additional \$3 per item

\*Minimum guarantee of 15 people

## BEVERAGE PACKAGES

Freshly Brewed Starbucks Regular & Decaf Coffees

Assorted Tazo Hot Teas

Still & Sparkling Waters (Acqua Panna or Pellegrino)

Assorted Regular & Diet Soft Drinks

**Half Day** (up to 4 hours)...16 per person

**Full Day** (up to 8 hours)...28 per person

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# RENEWING A.M. BREAKS

Price per person unless specified otherwise; minimum guarantee is **15 people or more**.  
Energize with SuperFoods choices made with ingredients packed with nutrients to power your day.

## YOGURT PARFAIT BAR

Build Your Own Yogurt Parfait:  
Organic Yogurt  
Fresh Seasonal Fruit  
Housemade Granola  
Assorted Nuts

**21**

## SMOOTHIE (PICK 2 FLAVORS OF FRESH FRUIT SMOOTHIES)

Banana  
Raspberry  
Blueberry  
Mocha Yogurt

**18**

## VITALIZE

Mango Papaya Smoothie  
Housemade Granola with Yogurt, Apples & Berries  
All-Natural Turkey Avocado, Tomato, Whole Wheat Involtini

**21**

## UPLIFT

Orange Mango Cranberry Smoothie  
Smoked Salmon, Avocado & Chives on Whole Grain Bread  
Red & Green Apple Wedges with Bee Pollen Yogurt Dip  
Whole Skin-on Almonds

**28**

## REVITALIZE

Assorted Fruit Yogurts, Organic Juices  
Smoothie Shooters  
Granola Bars, Whole Fresh Fruit  
Verasa Trail Mix  
Assorted Dried Fruits & Nuts  
Hummus with Crudités

**25**

## A.M. Break Enhancements...

### Body Balance

Freshly Baked Oat Bran Walnut Muffin & Pomegranate Acai Juice...**10**

### Brain Boost

Blueberries, Purple Grapes, Raspberries & Walnuts...**11**

### Stress Reducer

Assorted Dried Fruits & Nuts...**10**

Coffee Cake...**6 per person**

Double Chocolate Brownies...**42 per dozen**

Freshly Baked Assorted Cookies of Your Choice...**42 per dozen**

Assorted Seasonal Whole Fruit...**4 per piece**

Cinnamon Churros with Warm Chocolate...**7 per person**

Granola Bars...**39 per dozen**

Kind Bars...**46 per dozen**

\*Multiple enhancements may be selected as stand-alone items for an additional \$3 per person



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Menus Valid Through January 31, 2019

# MIDDAY BUFFETS

Price per person unless specified otherwise; minimum guarantee is **15 people or more.**

Seasonal & Vegetarian Custom Menus Available Upon Request

Some buffets may be served for dinner for \$30 additional per person.

## FRENCH COUNTRYSIDE

Endive and Watercress Salad with Walnuts, Apple and Roquefort

Lemon and Herb Roasted Chicken with Green Beans

Sole Baked with Cauliflower, Lemon, Capers and Brown Butter

Braised Tarbais Beans with Sun Dried Tomato and Pesto

Potato Dauphinoise

Ratatouille

House made Chocolate Éclair

Lemonade or Iced Tea

**61**

## THE EXECUTIVE

Chef's Garden Vegetable Salad

Olive Oil Poached Tuna Nicoise – Haricots Verts, Roasted Peppers, Nicoise Olives, Shaved Red Onion and Fennel

Broiled Mushroom Stuffed with Feta Cheese and Spinach

Petaluma Chicken Breast with Wild Mushrooms & Baby Carrots

Sliced Slow Roasted Prime Angus Filet Mignon with Pearl Onions & Roasted Garlic Jus

Blue Lake Green Bean Almondine

Double Baked Porcini Potatoes

Vanilla Bean Panna Cotta with Seasonal Fruit Gelée, Macaroons & Truffles

Lemonade or Iced Tea

**86**

## SILVERADO TRAIL BARBECUE

Warm Buttermilk Biscuits Drizzled with Honey

Classic American Wedge Salad

Picnic Style Potato Salad

Slow Roasted Baked Beans

Steamed Sweet Corn with Herbed Butter

Spice Rubbed Petaluma Chicken

Texas Style Smoked Brisket

Grilled Portobello "Burgers"

Chocolate Mousse Crunch Bar

Lemonade or Iced Tea

**54**

## DE NAPOLI

Caesar Salad with Focaccia Croutons

Tomato Caprese with Basil Pesto & Aged Balsamic

Truly Amazing Gorgonzola Crusted Garlic Bread

Baked Rigatoni with Garden Vegetables

Chicken Parmesan with Pomodoro Sauce

Farro Risotto with Wild Mushrooms and Parmesan Cheese

Traditional Tiramisu

Amaretto Panna Cotta with Seasonal Fresh Fruit

Lemonade or Iced Tea

**52**

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The Westin Verasa Napa  
Menus Valid Through January 31, 2019

# MIDDAY BUFFETS CONTINUED.....

*Price per person unless specified otherwise; minimum guarantee is 15 people or more.*

Seasonal & Vegetarian Custom Menus Available Upon Request

**Some buffets may be served for dinner for \$30 additional per person.**

## CANTINA

Mixed Greens with Grilled Corn and Lime Cilantro Vinaigrette

Warm Tortilla Chips Served with Roasted Tomato Salsa, Spicy Chile de Arbol Salsa, & Guacamole

Mission Style Rice

Black Beans

Taqueria Meats Served with Warm Corn Tortillas:

- Chicken Fajitas
- Shredded Beef "Tinga"
- Pork Cochinita Pibil

Cinnamon Churros

Crema Catalana

Lemonade or Iced Tea

**52**

## WINE COUNTRY LUNCH

Little Gem Salad with Market Vegetables and Green Goddess Dressing

Grilled Vegetables with Fresh Mozzarella Marinated in Pesto

Spice Rubbed Roasted Beef Tri-Tip

Wild Mushrooms & Fingerling Potato Salad with Roasted Shallot Vinaigrette

Pan Roasted Chicken Breasts with Preserved Lemon & Fresh Thyme Jus

Seasonal Fruit Tarts with Whipped Vanilla Crème Fraiche

Lemonade or Iced Tea

**60**

### Add a Soup to any Midday Buffet...

Manilla Clam Chowder with Bacon & Sweet Corn...**8**

Chicken Tortilla Soup...**6**

Heirloom Tomato Soup (Summer Only) ...**6**

Potato Leek Soup...**6**

Seasonal Gazpacho...**6**

Wild Mushroom Bisque...**8**

Minestrone...**6**

Lobster Spinach Bisque...**10**

*Add to Roll in Lunches at an additional \$4-\$8 per person.*

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# WORKING ROLL IN LUNCHES

*Price per person unless specified otherwise; minimum guarantee is 15 people or more*

Includes the seasonal soup du jour & your choice of two salads & two sandwiches, house made Kennebec potato chips & two sweet selections. Includes choice of lemonade or iced tea. \$5 supplement per person for additional sandwich choice.

## COLD SALADS (CHOICE OF TWO)

Olive Oil Poached Tuna Nicoise  
Grilled Vegetables, Balsamic Vinegar, Extra Virgin Olive Oil  
California Cobb Salad with Green Goddess Dressing  
Heart of Romaine Caesar, Ciabatta Croutons, Crispy Capers  
Ken's Famous Chopped Market Salad with Cheese & Cured Meats  
Tuscan Penne Pasta, Fresh Mozzarella, Sun Dried Tomatoes, Roasted Peppers & Basil  
Greek Salad with Tomatoes, Cucumbers, Bell Peppers, Olives & Feta Cheese  
Quinoa Salad with Dried Fruits, Herbs, and Citrus  
Jumbo Asparagus Salad, Pickled Baby Vegetables, Sauce Gribiche **(SEASONAL)**  
Chilled Panzanella Salad with Local Heirloom Tomatoes **(SEASONAL)**  
Seasonal Fresh Fruit Salad

## SIGNATURE SANDWICHES\* (CHOICE OF TWO)

Caprese Style- Sliced Tomatoes, Basil Pesto, Fresh Mozzarella, & Frisée Greens on Focaccia  
Olive Oil Poached Tuna with Lemon Caper Dressing & Bibb Lettuce on Ciabatta Bread  
Chicken Waldorf with Walnuts, Loaded Grapes, Celery, Apples, & Bibb Lettuce on a Croissant  
California Turkey Club with Diestel Farms Turkey, Shaved Cucumber, Zoe's Dry Cured Applewood Smoked Bacon, Sprouts & Avocado on a Soft Deli Roll  
Rare Roast Beef, Tomato-Cucumber Relish & Horseradish Spread on Focaccia  
Fra 'Mani Salami Sandwich with Fresh Mozzarella, Baby Arugula, Sundried Tomato Pesto & Balsamic Onion Mostarda on a Soft Deli Roll  
Grilled Vegetables with Fresh Mozzarella, Spicy Sambal Aioli in a Sundried Tomato Wrap

**\*ALL SANDWICHES CAN BE MADE WITH GLUTEN FREE BREAD UPON REQUEST**

## SWEETS (CHOICE OF TWO)

Assorted Cookies  
Brownies  
Seasonal Fruit Tarts with Vanilla Cream  
Blondies  
Carrot Cakes with Cream Cheese Icing  
Shortcakes with Seasonal Fruit  
Bread Pudding with Caramel Sauce  
Chocolate Mousse Crunch Bar  
Amaretto Panna Cotta with Fresh Seasonal Fruit  
Lemon Bars

**45**



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# CREATE YOUR OWN BOXED LUNCH

*Price per person unless specified otherwise; minimum guarantee is **10 people or more**.*

Includes your choice of two sandwiches, a salad, house made Kennebec potato chips, freshly baked cookies, seasonal fresh fruit & bottled water. \$5 supplement per person for additional sandwich choice  
Grab and Go Orders served in a complimentary logo cooler bag.

## **COLD SALADS (SELECT ONE)**

Picnic Style Potato Salad

Toasted Fregola Sarda Salad with Roasted Squash & Mushrooms

Riso Pasta Salad with Basil Pesto, Cherry Tomatoes & Toasted Pine Nuts

Quinoa Salad with Dried Fruits, Herbs, and Citrus

## **SIGNATURE SANDWICHES\* (CHOICE OF TWO)**

Caprese Style- Sliced Tomatoes, Basil Pesto, Fresh Mozzarella, & Frisée Greens on a Ciabatta Roll

Chicken Waldorf with Walnuts, Loaded Grapes, Celery, Apples, & Bibb Lettuce on a Croissant

Roasted Diestel Farms Turkey Club with Heirloom Tomatoes, Bibb Lettuce, Zoe's Dry Cured Applewood Smoked Bacon & Tarragon Dressing on a Sourdough Roll

Rare Roast Beef, Tomato-Cucumber Relish & Horseradish Spread on Focaccia

Grilled Vegetables with Fresh Mozzarella, Spicy Sambal Aioli in a Sundried Tomato Wrap

**\*ALL SANDWICHES CAN BE MADE WITH GLUTEN FREE BREAD UPON REQUEST**

## **SWEETS**

Freshly Baked Chocolate Chip & Oatmeal Raisin Cookies

Seasonal Whole Fruit

**39**

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# REFRESHING P.M. BREAKS

Price per person unless specified otherwise; minimum guarantee is **15 people or more**

## BERRY REFRESHING

White & Dark Chocolate-Dipped Strawberries  
Vanilla Panna Cotta with Seasonal berry Gelee  
Seasonal Berry Linzer Cookies  
House Made Strawberry-Lemonade

**21**

## ¡BOCAS!

Nachos Bar with Queso Oaxacan Fundido  
Guacamole, Sour Cream, Salsa  
Black Olives & Jalapeno Peppers  
Black Beans, Bell Peppers

**21**

## CHILL

Assorted Ice Cream Bars  
Ice Cream Sandwiches  
Frozen Fresh Fruit Bars

**18**

## CANDY SHOP

Cherry Pistachio Dark and White Chocolate Bark  
Cocoa Nib Sea Salt Crunch Milk Chocolate Bark  
Pepita, Pinenut and Sunflower Seed Toffee Brittle  
Almond Honeycomb Brittle

**24**

## FRESH BAKED COOKIES

Select from the following assortments of Chocolate Chip, Peanut Butter, Oatmeal Raisin & Snickerdoodle Cookies

**42 per dozen** (minimum of 1 dozen per selection)

## PETITE SWEETS

Our Pastry Chef Will Design a Display of Seasonal Sweets Especially for You

Three Selections... **15**

Four Selections... **18**

## RENEW

Dried Apples, Apricots, Prunes & Raisins  
Warm Almonds, Walnuts & Cashews  
Pomegranate Orangeade

**20**

## RECHARGE

Baked Pita Chips, Roasted Garlic and Herbs Hummus  
Cucumber Dill Tzatziki  
Grape Tomato, Low Fat Mozzarella Bocconcini with Olive  
Chilled Cucumber Mint Spa Water

**21**

## P.M. Break Enhancements...

### Rejuvenate

74% Dark Chocolate Chips & Walnuts... **11**

### Soothe

Hot Green Tea & 74% Dark Chocolate Chips... **9**

### Longevity Boost

Brewed Green Tea with Honey & Soy Milk ... **9**

### Harmony

Hot Green Tea & Pomegranate Acai Smoothie... **9**

### Stress Reducer

Assorted Dried Fruits & Nuts... **10**

Assorted Whole Seasonal Fruit... **4 per piece**

Multiple enhancements may be selected as stand-alone items for additional \$5 per person



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Menus Valid Through January 31, 2019

# INSPIRING YOUR TEAM

Price per person unless specified otherwise; minimum guarantee is **15 people or more**.

## INTRODUCTION TO NAPA VALLEY WINE

Expand your wine knowledge with the help of one of

La Toque's renowned Sommeliers. Sip, Smell, Swirl and Sample (3) 3 ounce pours with (1) bite size tapa. (Course is 30 minutes)

**39**

## ENHANCING YOUR SENSORY WINE SKILLS TEAMBUILDING

Explore wine aromas suggestive of fruit character, barrel aging and terroir while tasting Napa Valley wines. Through challenging and fun aromatic exercises, guests will become better wine tasters by developing a more refined tasting system. The highlight of this interactive experience is a mystery wine game which allows guests to identify the flavors of vine and vineyard. (Course is 60 minutes)

**65**

## BORDEAUX STYLE BLENDING TEAMBUILDING

Create your own cuvée in a blending seminar using top quality Napa Valley wines selected by our Sommeliers. Group will be divided into teams and Sommelier will score each blend and decide upon a winning team. The winning team will receive a bottle of their blended wine to enjoy in Napa.

(Maximum 25 people per Sommelier, add \$250 for every additional 25 people. Course is 90 minutes)

**95**..... blending experience 60 mins

The guest receives a half bottle of wine of blended wine

**145**..... blending experience 90 mins

The guest receives a 750ml of the winners blended wine with a personalized label

## RELAXING SPA-CEPTION

GC Day Spa will provide invigorating chair massages for your guests during a break or after your event (max 1 hour)

**65** per Masseuse

## HEALING MOVEMENTS – YOGA BREAK

Engage in movement that strengthens & heals while traveling & increase your daily activity to maximize performance & improve energy. (Maximum 30 persons; yoga mats are included)

**10 per person**....15-30 Minute Stretching Session

Private yoga sessions can be arranged on site for groups starting at \$15 per person for 60 minutes.

# UNWIND POST-MEETING BREAKS

60 minute breaks to relax the mind and release any stress of the day. Price per person unless specified otherwise; minimum guarantee is **15 people or more**. (Post meeting breaks are always served following an all-day onsite event)

**ATTENDANT FEE INCLUDED**

## FIESTA VERASA

Chips with Salsa & Guacamole  
Margaritas & Buckets of Mexican Beer

**39**

## TAKE A BREAK

Ken's Famous Kennebec Potato Chips  
Two Types of Dips, Popcorn, Roasted Mixed Nuts  
Selection of Domestic & Imported Beer

**25**

## TAPAS Y VINO

Selection of 4 Signature Tapas  
Selection of Napa Wines

**42**

## RETRO COCKTAIL MIXER

Berries and Bubbles  
Lime Daquiri  
Classic Martini  
Spicy Potato Crisps

**52**

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Menus Valid Through January 31, 2019

# ENTICING DISPLAYS

Price per person unless specified otherwise; minimum guarantee is **15 people or more**. 2-hour Maximum.  
Select items available for Reception on Bocce/Oval Lawn...500  
Seasonal Custom Menus Available Upon Request

## SIGNATURE TAPAS DISPLAYS

Select up to 4 tapas (or chef's choice) ... 1 piece of each per person

Ham Croquettes with Garlic Aioli  
Smoked Chicken, Cannellini Beans  
Gougeres Stuffed with Shrimp & Fra 'Mani Artisan Ham  
Moroccan Spiced Lamb, Saffron Panisse Cake  
Fresh Mozzarella, Watermelon & Balsamic Skewers (Seasonal)\*  
Mushroom Duxelle on Brioche Toast\*  
Olive Oil Poached Tuna with Sauce Gribiche  
Salmon Rillettes, Herbed Crème Fraiche, Pickled Red Onion  
Fresh Rock Shrimp 'Coctel' with Avocado  
Manchego Cheese with Olive Tapenade & Micro Celery\*  
Roasted Piquillo Hummus with Fried Peppers & Leeks\*  
Medium Rare NY Strip with Smoked Aioli on Rye Bread  
Curry Chickpeas, Goat Cheese, Piquillo Peppers\*  
Fresh Ricotta Crostini with Onion Marmalade\*

**19 per person** (\$5 additional per tapa choice/ per person)

## SAVORY DISPLAYS

Local & Imported Cheeses with Seasonal Fresh Fruit, Assorted Artisan Breads & Crackers\*...**22**  
Warm Spinach & Artichoke Dip with Corn Tortilla Chips\*...**14**  
Chef's Selection Fresh Seasonal Seafood Display...**29**  
Grilled Vegetable & Antipasto Platter with Fresh Mozzarella and Cured Meats...**26**  
Raw Seasonal Vegetables with Hummus\*...**16**  
Artisan Smoked & Cured Meats with a Selection of Breads, Mustards, Relishes & Pickles...**22**  
House made Potato Chips\*...**7**  
Buttered Popcorn Seasoned Two Ways...**5**  
Roasted Mixed Nuts\*...**6**

\*Vegetarian Selections

## INDULGENCES

Double Chocolate Brownies...**42 per dozen**  
Blondies...**42 per dozen**  
Freshly Baked Assorted Cookies of Your Choice...**42 per dozen**  
Chocolate Dipped Strawberries...**42 per dozen**  
Carrot Cake Cupcakes with Cream Cheese...**48 per dozen**  
Candy Shop Displays...**24 per person**  
Sliced Fresh Fruit...**8 per person**

## PETITE SWEETS

Our Pastry Chef Will Design a Display of Seasonal Sweets Especially for You

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

All Prices are Subject to 23% Service Charge & 7.75% Sales Tax

The Westin Verasa Napa  
Menus Valid Through January 31, 2019

# ENGAGING RECEPTIONS

*All prices are per piece. Minimum guarantee is 15 people or more.*

## PASSED HORS D'OEUVRES

*Minimum 1 piece per selection per person. Recommendation is 3 selections per hour.*

Beef Seared Rare with Smokey Aioli & Crispy Potatoes on Rye Toast...7  
'Avocado Toast' with Tomato and Cheddar...6  
Moroccan Spiced Lamb, Saffron Panisse Cake...10  
Fresh Rock Shrimp 'Coctel' with Avocado...8  
Classic Shrimp Scampi on a Spoon ...7  
Jumbo Shrimp Cocktail with Horseradish ...8  
Lobster BLT with Tomato Jam, Pancetta & Basil...8  
Mini Crab Cakes with Spicy Rouille Sauce & Shaved Lemon...7  
Ahi Tuna Cucumber Roll with Ginger Soy Sauce...6  
Smoked Salmon with its Own Mousse & Dill Crème Fraiche on Cucumber...5  
Spiced Beef on a Plantain Chip with Green Onion...7  
Rosti Potato with Golden White Fish Caviar...12  
Grilled Eggplant with Toasted Pine Nuts & Smoked Balsamic Vinaigrette on a Crostini...4  
Gougeres with Herbed Cream Cheese...4  
Foie Gras Mousse on Brioche with Fruit Compote...9  
Creamy Spinach & Artichoke on a Phyllo Cup...4  
Chicken Skewer with Thai Peanut Sauce...7  
Chicken with Sundried Tomato Pesto on Phyllo Cup...6  
Steak Tartar with Smoked Aioli...10  
Chickpea Fries with Moroccan Spice Condiment...5



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*The Westin Verasa Napa  
Menus Valid Through January 31, 2019*

## RECEPTION/ADD-ON SERVING STATIONS

Price per person unless specified otherwise; minimum guarantee is **15 guests**.

Minimum order may not be less than 10% of guarantee.

Additional \$25 per person supplement as Dinner portions

### SLIDER STATION

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**

### OYSTER BAR

Enjoy local Oysters shucked right in front of your guests! We recommend 4 to 6 oysters per person; minimum order of 3 per person. Chef Attendant is required. \*

Full Service Oyster Bar Includes:

- ❖ Oysters
- ❖ Hogwash mignonette
- ❖ Sauces & citrus

**48** per dozen

### DIM SUM STATION

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

**29**

### TAQUERIA STATION

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

**25**

### CARVING STATION

Let one of our expert chefs carve to order for your guests.  
Select from a Variety of Sauces & Perfectly Roasted Meats  
Minimum guarantee is 25 guests. Includes dinner rolls.  
Chef Attendant is required. \*

Sauces to Accompany your Carving Selection

**(CHOICE OF TWO)**

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

**Option A: (Select One)**

Spice Rubbed Pork Loin  
Artisan Ham  
Roasted Turkey  
Grilled Flank Steak

**38**

**Option B: (Select One)**

Beef Tenderloin  
Roast New York Strip  
Herb Garlic Rubbed Rack of Lamb  
Prime Rib

**52**

*\*Chef Attendant fee is \$150. Additional Chef per every 50 guests per Chef.*

All Prices are Subject to 23% Service Charge & 7.75% Sales Tax

The Westin Verasa Napa

Menus Valid Through January 31, 2019

# RECEPTION GRAND GAMES

*Price per person unless specified otherwise; minimum guarantee is 25 guests*

## BOCCE COURT RECEPTION

### Top Shelf Cocktail Bar

(Includes bartender and 2 cocktails per guest)

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

#### Signature Tapas Display (choice of four)

Ham Croquettes with Garlic Aioli  
Smoked Chicken, Cannellini Beans  
Stuffed Gougeres with Shrimp & Duroc Ham  
Moroccan Spiced Lamb, Saffron Panisse Cake  
Jumbo Shrimp Cocktail with Horseradish  
Salmon Rillettes, Herbed Crème Fraiche, Pickled Red Onion  
Manchego Cheese with Olive Tapenade and Micro Celery  
Roasted Piquillo Hummus with Fried Peppers and Leeks  
Fresh Mozzarella and Balsamic Cured Cippolini Onions  
Curry Chickpeas, Goat Cheese, Piquillo Peppers  
Mushrooms a la Grecque  
Avocado Toast with Tomato and Cheddar  
Foie Gras Mousse Tartlet with Fruit Compote

**59 per hour**

**500 setup at Bocce Courts**



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*The Westin Verasa Napa  
Menus Valid Through January 31, 2019*

# EVENING MEALS

Price per person unless specified otherwise, minimum guarantee is **15 guests or more.**

2nd Entrée Selection is available for an additional \$10 per person

Midday portion sizes available at \$30 less

## SALADS & STARTERS

Chef's Garden Vegetable and Lettuce Salad  
Butter Lettuce Salad with Herb Vinaigrette  
Heart of Romaine Caesar Salad with Focaccia Croutons  
Roasted Beets with Goat Cheese, Walnuts and Arugula  
Little Gem Salad with Vegetables and Green Goddess Dressing  
Lobster and Vegetable Salad with Horseradish-Cauliflower Veloute

## SOUPS

Wild Mushroom Bisque  
Lobster Spinach Soup  
Provence Style Clear Vegetable Soup "au Pistou"  
Leek & Potato Soup with Diced Ham & Gruyere Cheese  
Early Girl Tomato Soup with an Arancino (**SUMMER/FALL**)  
Heirloom Squash Soup with Toasted Pepitas

## ENTRÉES

Skuna Bay Salmon with Wild Mushrooms Ragout & Beurre Rouge  
Tai Snapper with Granny Smith Apple, Melted White Onion, Celery Root & Vanilla Bean  
Slow Cooked Bacon Wrapped Pork Tenderloin  
Petite Filet Mignon with Potato Puree & Merlot Sauce (\$10 upgrade fee)  
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 Pearl Onions, Mushrooms and Orzo Noodles

## SEASONAL CUSTOM MENUS AVAILABLE UPON REQUEST

## VEGETARIAN ENTRÉES

Chickpea Panisse Cake with Melted Leeks, Hazelnut Romesco Sauce & Arugula Pesto  
Cavatelli with Wild Mushrooms, Pearl Onions & Parmesan Broth  
Heirloom Squash Risotto with Caramelized Brussel Sprouts & Pumpkin Seed Oil  
Grilled Portobello Mushroom on Soft Polenta

## DESSERTS

Chocolate-Espresso "Pôt de Crème" with Chocolate-Hazelnut Biscotti  
"Gateau Concorde au Chocolat"  
"Crème Caramel"  
Vanilla Bean "Crème Brûlée" with Biscotti & Berries  
Strawberry "Pavlova"  
Carrot Cake with Cream Cheese Icing  
"Tiramisu" with Espresso Crème Anglaise  
Bourbon Sweet Bread Pudding with Rum Anglaise & Caramel Sauce  
Chocolate Mousse Crunch Bar

Two Course Menu Plus Dessert....**89**

Three Course Menu Plus Dessert...**105**

Four Course Menu Plus Dessert....**122**

All Prices are Subject to 23% Service Charge & 7.75% Sales Tax

The Westin Verasa Napa

Menus Valid Through January 31, 2019

# 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.
- D. Wristbands will be provided to identify your guests

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*The Westin Verasa Napa  
Menus Valid Through January 31, 2019*

# *Wine Pairing*

## *Fine Dining Experience*

Chef Ken Frank welcomes you! Fueled by a passion for excellence, his signature restaurant, La Toque, has been bestowed with a prestigious Michelin Star. All menus have been customized by our chefs with your event in mind, using seasonal ingredients sourced from our network of local artisan producers and growers. Our devotion to using only the finest seasonal ingredients is manifest on every plate. Our commitment to responsibly grown and ethically produced foods will leave you feeling renewed.

We can accommodate groups of up to 12 guests in our main dining room, and groups up to 45 guests on our beautiful glass-enclosed, fully heated terrace, year-round.

La Toque at The Westin Verasa Napa is a showcase for Chef Frank's modern French cuisine and his passion for fine wine. This "French chef in a California body," as he likes to call himself, has pushed his cuisine in a more harmonious wine friendly direction and the restaurant has become well known for its savvy wine pairings.

The wine pairings listed are optional with all menus, but are *highly suggested*. Our sommeliers bring years of service and wine knowledge directly to your table. Their expertly chosen wines and interaction with your guests can make for a truly memorable dinner.

### **Chef's Table Tasting Menu**

Nine-course degustation menu, \$230 per person

Optional wine pairing, \$115 per person

### **Chef's Vegetable Tasting Menu**

Five savory courses plus two desserts. Dairy and eggs are used, but no fish, meat, or meat stocks, \$120 per person

Optional wine pairing, \$85 per person.

### **Prix Fixe Five-Course Menu**

Four savory courses plus dessert menu, \$140 per person. Optional wine pairing, \$70 per person.

Optional dessert wine pairing, \$15 per person.

### **Prix Fixe Four-Course Menu**

Three savory courses plus dessert menu, \$120 per person. Optional wine pairing, \$55 per person.

Optional dessert wine pairing, \$15 per person.

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*The Westin Verasa Napa  
Menus Valid Through January 31, 2019*

# *Wine Pairing*

## *Fine Dining Experience*

### *SAMPLE 4 COURSE TASTING MENU*

Chef's Garden Salad with Chicories, Heirloom Radishes, Turnip, Taro Crisps,

Shaved Pecans and Apple Cider Vinaigrette

2016 Tilth, Sauvignon Blanc, Napa Valley



John Dory with Eggplant, Black Olive and Almond Hazelnut Picada

2013 Etna Rosso, Graci



North Coast Sablefish with Bergamont Sabayon and Onion Soubise

2013 Meursault, "Les Tillets", Christian Bellang & Fils



Prime New York Strip Loin with Fiscalini Cheddar Pearl Tapioca

and Rutherford Red Wine Sauce

2004 Cabernet Sauvignon, Neal Family Vineyards, Napa Valley



Gateau Concorde au Chocolat

Dow's Trademark, Finest Reserve Porto

Drip Coffee Service & Mignardises

**4-Course Tasting Menu, with Wine Pairings...175**

**5-Course Tasting Menu, with Wine Pairings...210**

**Optional dessert wine pairing, additional \$14 per person**

\*Please keep in mind that our menus change frequently, and while we try to keep them as current as possible for prospective guests, some dishes and/or wine pairings may have been changed or replaced by the time you make your selections. Dietary restrictions and vegetarian preferences are always happily accommodated with advanced notice.

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*The Westin Verasa Napa  
Menus Valid Through January 31, 2019*

# IN GOOD COMPANY

*Price per cocktail*

*Bartender setup/breakdown fee .... 150 per bar unit; 1 bar unit recommended per 60 guests.*

Available cocktail garnishments include celery, onions, olives, lemons, limes, oranges, pineapple, & cherries

Mixers include soft drinks, mineral waters, and juices

## ULTIMATE BRANDS

Grey Goose Vodka  
Glenlivet 12 yr Scotch  
Four Roses Bourbon  
El Dorado 8-Year Rum  
Patron Tequila  
Hendricks Gin

15...each

## DOMESTIC BEERS

Budweiser  
Budweiser Lt  
Sierra Nevada Pale Ale  
Allagash White Ale

6...each

## TOP SHELF BRANDS

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

12...each

## IMPORTED/ MICROBREWED BEERS

Corona  
Corona Lt  
Heineken  
Trumer Pilsner  
St. Pauli Girl N.A.  
Mission Amber Ale  
Mission Dark Seas Stout  
Racer 5 IPA

7...each

*All Prices are Subject to 23% Service Charge & 7.75% Sales Tax*

*The Westin Verasa Napa*

*Menus Valid Through January 31, 2019*

# VERASA WINE LIST

*Priced per bottle*

*\*All wine subject to availability at the time of Event Order signature*

## WHITE

Luna, Pinot Grigio, California	40
St Supery, Estate, Sauvignon Blanc, Napa Valley	45
Long Meadow Ranch, Sauvignon Blanc, Rutherford	55
Stags Leap Winery, Chardonnay, Napa Valley	50
Miner Chardonnay, Napa Valley	70
Cakebread Chardonnay, Napa Valley	95
Grgich Hills, Chardonnay, Napa Valley	90
Chateau Montelena, Chardonnay, Napa Valley	110

## SPARKLING WINE & CHAMPAGNE

LaMarca, Prosecco, Veneto, Italy	50
Domaine Chandon, Etoile, Brut	80
Roederer Estate, Rosé, Anderson Valley	75
Schramsberg, Blanc de Noir, North Coast	95
Louis Roederer, "Brut Premier", Champagne	105
Veuve Clicquot, Brut, "Yellow Label", Champagne	130

## RED

MacMurray Ranch, Pinot Noir, Russian River Valley	65
Patz & Hall, Pinot Noir, Sonoma Coast	90
Etude, Pinot Noir, Carneros	95
Hendry, Zinfandel, Napa Valley	65
Provenance, Merlot, Napa Valley	65
Paradigm, Merlot, Oakville	115
Robert Mondavi, Cabernet Sauvignon, Napa Valley	60
Louis Martini, Cabernet Sauvignon, Sonoma County	65
Chateau Montelena, Cabernet Sauvignon, Napa Valley	120

*Our sommeliers are available to help you customize wines for your event. They can determine specific wines and vintages for your group 30 days in advance. Availability and prices are subject to change.*

**Servings per Bottle Guide (based on 5 oz serving size)**

750 mL (25.4 oz)      5

Wine Spectator Grand Award since 2014;  
Michelin Star

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*The Westin Verasa Napa  
Menus Valid Through January 31, 2019*

# SEASONAL ITEMS MONTH BY MONTH AVAILABILITY

Please use the following information as your guide to assist in selecting the freshest and most local fruit and produce.

## JANUARY

Broccoli  
Cabbage  
Cauliflower  
Cranberry  
Leeks  
Lemons  
Oranges  
Papaya  
Radishes  
Tangelos  
Tangerines  
Turnips  
Black Winter Truffles

## FEBRUARY

Broccoli  
Cauliflower  
Cranberry  
Lemons  
Oranges  
Pineapples  
Papayas  
Tangelos

## MARCH

Broccoli  
Lettuce  
Mangoes  
Pineapple  
Artichoke  
White & Green Asparagus  
Wild Ramps  
Fava leaves

## APRIL

Artichoke  
White & Green Asparagus  
Lettuce  
Mangoes  
Pineapple  
Rhubarb  
Spring peas  
Wild Ramps  
Fava leaves  
Zucchini

## MAY

Apricot  
Artichoke  
Asparagus  
Broccoli  
Cherries  
Chanterelles  
Lettuce  
Okra  
Pineapple  
Rhubarb  
Spring peas  
Zucchini

## JUNE

Apricots  
Blueberries  
Cantaloupe  
Cherries  
Corn  
Lettuce  
Morels  
Peaches  
Plums  
Strawberries

## JULY

Apricots  
Blueberries  
Cantaloupe  
Corn  
Cucumbers  
Green beans  
Kiwi  
Lettuce  
Peaches  
Plums  
Raspberries  
Strawberries  
Summer squash  
Tomatoes  
Watermelon

## AUGUST

Apricots  
Blueberries  
Cantaloupe  
Corn  
Cucumbers  
Eggplant  
Green beans  
Kiwi  
Lettuce  
Peaches  
Plums  
Raspberries  
Strawberries  
Summer squash  
Tomatoes  
Watermelon

## SEPTEMBER

Apples  
Asian Pears  
Eggplant  
Grapes  
Lettuce  
Persimmon  
Pomegranate  
Pumpkins  
Spinach  
Tomatoes

## OCTOBER

Apples  
Broccoli  
Cranberries  
Grapes  
Lettuce  
Pomegranate  
Pumpkins  
Spinach  
Sweet potatoes  
Winter squash  
White Truffles

## NOVEMBER

Apples  
Broccoli  
Cranberries  
Mushrooms  
Oranges  
Pears  
Persimmon  
Pomegranate  
Pumpkins  
Spinach  
Sweet potatoes  
Tangerines  
Winter squash  
White Truffles

## DECEMBER

Broccoli  
Cauliflower  
Cranberries  
Grape fruit  
Oranges  
Papayas  
Pears  
Pomegranate  
Sweet potatoes  
Tangelos  
Tangerines  
Winter Truffles

All Prices are Subject to 23% Service Charge & 7.75% Sales Tax

The Westin Verasa Napa  
Menus Valid Through January 31, 2019

# FOR OUR FELLOW GREEN & S.L.O. FRIENDS...

We have developed relationships with an impressive list of local producers & are proud to feature their ingredients on our farm to table inspired menus. In addition, we grow many ingredients in the Oxbow District Chefs Garden.

## Alba Organics- [Monterey County](#)

Generates opportunities for aspiring farmers to grow & sell crops from two organic farms

## Sonoma Organics- [Sonoma County](#)

Working with organic farms in & around Sonoma County to bring their produce to market

## Coke Farm- [Monterey County](#)

Producing organically grown fruits & vegetables for over twenty-five years

## Capay Organic- [Yolo County](#)

A second generation organic farm that got its start in the Capay Valley, 90 miles NE of San Francisco

## County Line Harvest- [Sonoma County](#)

A 35-acre certified organic farm that is in year-round production, specializing in greens.

## Faurot Ranch- [Santa Cruz County](#)

A small family-owned ranch located in Watsonville, California

## Full Belly Farms- [Yolo County](#)

A 300-acre certified organic farm located in the beautiful Capay Valley, an hour northwest of Sacramento

## John Givens Farm- [Santa Barbara County](#)

Consumer supported agriculture (CSA) that delivers fresh picked seasonal varieties of vegetables & fruits

## Taramasso- [Carneros](#)

100% Cage Free & Organic California Family Farm Eggs

## Lacopi Farm- [Half Moon Bay](#)

Louis Lacopi & his son, Mike Lacopi, along with 2 full-time & 15 seasonal employees grow flavorful peas & beans

## Jacobs Farm- [San Mateo County](#)

Over sixty varieties of herbs & edible flowers grace our northern California coastal organic farmlands

## Knoll Farms- [Contra Costa County](#)

Ecological farmers that nurture the earth while extracting a living from a miraculous organism we call the soil

## Riverdog Farm- [Yolo County](#)

Certified organic farm located in the beautiful Capay Valley

## Bera Ranch- [Winters](#)

The Bera family follows highly sustainable farming practices with an emphasis on no synthetic pesticide usage

## Clover Stornetta Farms- [Petaluma](#)

Founded in the 1970's, Clover Stornetta is a family-owned & operated dairy processor

## Rancho Llano Seco- [Butte County](#)

All-natural, organic antibiotic-free Duroc pork products

## F&D Farms- [Contra Costa County](#)

Our crops are exclusively harvested by "loving" hands the old fashioned way sometimes getting the white glove treatment

## Terra Firma Farm- [Yolo County](#)

Located 70 miles from San Francisco, we have provided urbanites in the Bay Area with produce for over 100 years

## Long Meadow Ranch- [St Helena](#)

Nestled high atop the Mayacamas Mountains above the Napa Valley they provide an integrated organic farming system

## Niman Ranch Heirloom Pork- [Iowa](#)

Leading the industry in sustainable & humane agricultural practices

## Broken Arrow Ranch- [West Texas](#)

Support sustainable agriculture methods, harvesting carefully to insure the continuing health of these animals

## Liberty Ducks- [Pennngrove](#)

No antibiotics or hormones & are fed a diet that consists largely of corn & other grains

## FEATURED OXBOW MARKET PURVEYORS

- The Fatted Calf
- Model Bakery
- Whole Spice Company
- Five Dot Ranch
- Hog Island Oyster Company

We also source from Skuna Bay Salmon: a unique, low volume sustainable rearing system produces lean, fit fish of exceptional quality.

*All Prices are Subject to 23% Service Charge & 7.75% Sales Tax*

*The Westin Verasa Napa  
Menus Valid Through January 31, 2019*

# CATERING INFORMATION

## **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.

## **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.

## **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. A \$350 setup fee applies to Bocce Court Events.

## **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](http://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.

# CATERING INFORMATION.... CONTINUED

## **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.

## **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**

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*The Westin Verasa Napa  
Menus Valid Through January 31, 2019*

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.

#### **Off-Site Catering**

We will be more than happy to service all of your off-premise catering needs. Please consult your sales manager or catering sales manager for a list of preferred off-site locations menus & additional information.

#### **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.

#### **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.**

*All Prices are Subject to 23% Service Charge & 7.75% Sales Tax*

*The Westin Verasa Napa  
Menus Valid Through January 31, 2019*