

Celebrate the Holidays



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

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

THE WESTIN
VERASA
NAPA

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.

For personal assistance in scheduling your holiday event at The Westin, please contact:

Judith Perkins
Catering Sales Manager
jperkins@westinnapa.com
707-257-5153



About Ken

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 2016 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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Plated Holiday Dinner

First Course *(select one)*

Heirloom Garden Squash Soup with Pumpkin Seeds and Spiced Crème Fraiche
Roasted Beets with Goat Cheese, Toasted Local Walnuts & Arugula

Second Course *(select one)*

Lobster Risotto with Orange and Sage
Cavatelli with Wild Mushroom, Pearl Onions and Parmesan Broth

Dinner Entrées *(select one)*

Tai Snapper with Granny Smith Apple, Melted White Onion,
Celery Root and Vanilla Bean
Slow Braised Short Rib in a Savory Umeshu Broth with Marble
Potatoes & Winter Vegetables
Petaluma Chicken Breast with Wild Mushrooms, Braised Butter
Beans and Herbed Pesto

Desserts *(select one)*

Spiced Flourless Chocolate Cake with Lingonberry Compote & Eggnog Anglaise
Apple Cranberry Buttermilk Cobbler with Whipped Vanilla Crème Fraiche

Coffee Service

3 Courses	89 per person
4 Courses	105 per person



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Plated Holiday Dinner with Wine Pairings

First Course

Lobster Spinach Soup

*Kivelstadt, Sauvignon Blanc, Indian Springs Ranch, Sonoma Valley**

Second Course

Skuna Bay Salmon with Bergamot Sabayon

*VGS Chateau Potelle, Chardonnay, Mount Veeder**

Third Course

Orecchiette with Heirloom Squash and Wild Mushrooms

*Chasseur, Pinot Noir, Umino, Russian River Valley**

Dinner Entrée

Sliced New York Steak in Rutherford Red Wine Sauce with
Pearl Tapioca & Fiscalini Cheddar

*Seavey, Caravina, Cabernet Sauvignon, Napa Valley**

Desserts *(select one)*

Warm Pumpkin Bread Pudding with Rum Anglaise

Chocolate Candy Cane Cremeux

Petite Yule Log with Whipped Chestnut Cream Filling and Chocolate Buttercream

Coffee Service

4 Courses (including dessert with 3 wine pairings) **152** per person

5 Courses (including dessert with 4 wine pairings) **186** per person

*All recommended wine pairings are based on availability and are subject to change before EO's are signed

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Holiday Dinner Buffets

Celebrate the Season

Maine Lobster Bisque
Garden Greens with Shaved Winter Vegetables
Pan Roasted Chicken Breasts with Preserved Lemon & Fresh Thyme Jus
*Chef Carved Filet Mignon with Candied Cippolini Onions
Roasted Root Vegetables
Double Baked Porcini Potatoes

92 per person

Autumn Feast

Heirloom Squash Soup
Spinach Salad with Bacon, Shaved Red Onion & Caramelized Shallot Vinaigrette
*Smoked Honey Glazed Ham with Ginger Spiked Pear Compote
*Roasted Sonoma Valley Turkey with Cranberry Sauce
Roasted Garlic and Wild Mushroom Giblet Gravy
Apple and Sausage Dressing with Fresh Sage
Caramelized Brussels Sprouts
Olive Oil Crushed Yukon Gold Potatoes

69 per person

Desserts

(choice of 2 desserts)

Santa's Eggnog and Cookies
Chocolate Candy Cane Cremeux
Apple Cranberry Buttermilk Cobbler
Cranberry White Chocolate Cheesecake
Individual Holiday Trifles
Warm Pumpkin Bread Pudding with Rum Anglaise
Irish Coffee Cupcakes Miniatures

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

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Holiday Receptions

Displays *(price per person, except as noted)*

- Signature Tapas Display...**19**
- Grilled Vegetable & Antipasto Platter...**18**
- Local & Imported Cheeses with Seasonal Fresh Fruit, Assorted Artisan Breads & Crackers...**19**
- Grilled Gulf Prawns with Remoulade and Cocktail Sauce ...**5 per piece**

Passed Hors d'Oeuvres

Minimum 1 piece per selection per person. Recommendation is 3-5 selections per hour.

- Beef Seared Rare with Smokey Aioli & Crispy Potatoes on Rye Toast...**7**
- Classic Shrimp Scampi on a Spoon...**7**
- Mini Crab Cakes with Spicy Rouille Sauce & Shaved Lemon...**7**
- Creamy Spinach & Artichoke on a Crostini...**4**
- Chickpea Fries with Moroccan Spice Condiment...**5**
- Jumbo Shrimp Cocktail...**8**
- Jerk Spiced Beef on a Plantain Chip...**7**
- Lobster BLT with Tomato Jam, Pancetta & Basil...**8**
- Smoked Salmon with its Own Mousse & Dill Crème Fraiche on Cucumber...**5**
- Gougeres with Herbed Cream Cheese...**4**
- Crispy Shrimp with Spicy Lemongrass Sauce...**5**
- Ahi Tuna Cucumber Roll with Ginger Soy Sauce...**6**
- Chicken Satay with Thai Peanut Sauce...**7**
- Chicken with Sundried Tomato Pesto on Sourdough Toast...**6**
- Lamb Chop Lollipops...**14**

Holiday Petite Sweets Displays

Our Pastry Chef will design a Display of Seasonal Sweets especially for you

Three Selections...15

Four Selections...18

Five Selections...21



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Attentive Serving Stations

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

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

Fresh Seasonal

Seafood & Oyster Bar

*Enjoy seasonal seafood and 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

Champagne Mignonette

Sauces & Citrus

48 per dozen

Miniature Slider Station (*choice of two*)

Long Meadow Ranch Beef Burger on a bun with Tomato-Pickle Relish, Aged Fiscalini

Cheddar and Creole Style Mustard

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 and Roasted Garlic Spread

House made Potato Chips

28 per person

Carving Station

Let one of our expert chefs carve to order for your guests.

Select from a Variety of Sauces & Perfectly Roasted Meats. Includes dinner rolls when added to your buffet

Minimum guarantee is 25 guests.

Chef Attendant fee is \$150 per every 50 guests (not included).

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: (*choice of one*)

Spice Rubbed Pork Loin

Artisan Ham

Roasted Turkey

Grilled Flank Steak

38 per person

Option B: (*choice of one*)

Beef Tenderloin

Roast New York Strip

Herb Garlic Rubbed Rack of Lamb

Prime Rib

52 per person

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Holiday Cocktail Bars

Price per cocktail per person unless specified otherwise

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.

Signature Holiday Cocktails

Merry Berries and Bubbles

Berry Pisco
Ginger Liqueur
Cassis
Pineapple
Sparkling Wine
15 each

Ultimate Brands

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

Imported/Microbrewed Beers

Corona
Heineken
Trumer Pilsner
Guinness
St. Pauli Girl N.A.
Amstel Light
7 each

Red Velvet

Midori
Vodka
Fresh Lemon
Maraschino Cherries
15 each

Domestic Beers

Bud Light
Budweiser
Miller Light
Napa Smith Lost Red
Dog Ale
Sierra Nevada Pale Ale
6 each

Candy Cane Kiss

Strawberry Vodka
White Crème de Menthe
Cranberry Juice
Crushed Candy Cane Rim
15 each

Top Shelf Brands

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

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Holiday Wine List

Ask us about your favorite Napa Valley wine! We are happy to find the group price & the current availability!
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, Santa Lucia Highlands	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 Valley	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)

Wine Spectator Grand Award since 2014;
Michelin Star

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Décor, Production and Audio-Visual Services

Seasonal Floral Centerpieces

Lantern with Seasonal Greens and Berries **35**

Medium Seasonal Centerpieces starting at **65**

Candelabrum with Floral Accents or Seasonal Greens starting at 100

Holiday Lighting Enhancement Package

Transform your Event Space into a Dynamic Visual Experience

2 Lighting Stands

2 Winter Gobo Patterns & Lighting Fixture (Snow Flakes)

8 Up-Lights for Architectural & Décor Elements

(Winter White or Black Velour Draping available at \$15 per sq. ft.)

595

Dance Floor Enhancement Package

Choice of Black Velour or Winter White Draping

Draping Will Span Width of Dance Floor, Ending with Smooth Lines & Crunch Pleating

8 Up-Lights with Your Choice of Color Scheme (ask about custom quantities)

Warm Holiday or Winter Color Scheme (ask about custom)

Up-Lighting to Paint Drapery with Colored Lighting

Setup & Removal **395**

Memories Package

Play your Own Slide Shows & Videos;

Package includes one of each of the following:

Gobo Lighting Fixture

55" Plasma Display on a Modern & Stylish Stand

Laptop Hookup

Power Package

Setup & Removal

595

Holiday Speeches & Toasts Audio Package

Package includes one of each of the following

8x6' or 8x12' 16-inch-tall Stage

Podium

Wireless Hand-Held Microphone OR

Slim line Podium Microphone

Audio Mixer

House Sound System Package

Setup & Removal

450

Custom Gobo Pattern Package

*Custom Design your Own Pattern or Project a Custom Logo on the Wall
(1-month notice required)*

Gobo Lighting Fixture

Power Package

Lighting Rig Kit

Setup & Removal

375

DJ Package

2 Professional DJ Active Speakers on 10' Skirted Speaker Stands

1 Mixing Board with Skirted Media Table

1 Wireless Handheld Microphone for Toasts/Speeches at Receptions

1 Complete Digital Music Library with DJ Software

Specific DJ assigned one week prior to event

Equipment Setup & Removal

1,500

Ballroom Music Package

Package includes one of each of the following

Laptop/IPOD audio interface

Audio Mixer

House Sound System

Setup & removal

175

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