

Cuvée

N A P A



SPECIAL EVENTS

Thank you for your inquiry regarding hosting your event at Cuvée Napa. We are proud to offer the Cuvée Napa experience in our private dining rooms, and look forward to assisting you in planning every detail to ensure that your function is a success.

VENUES

Within Restaurant Cuvée, there are several unique areas to host your event.

PREMIER CRÚ

The Premier Crú room is the ideal venue for an intimate group. It is located adjacent to our main dining room and is exposed to our wine cellar by a wall-sized window. The room accommodates 12 guests comfortably and up to 16 very cozy.

GRAND CRÚ

The Grand Crú room serves your larger group needs. This area offers dramatic cathedral ceilings, a fireplace as a warm focal point, and its own private patio. Restaurant Cuvée offers several menu options for the Grand Cru room and can accommodate up to 55 guests.

COURTYARD

The Courtyard can be set up for all varieties of special events. The Courtyard can seat up to 60 in the summer, shaded by four Chinese Pistache trees. Available April – October.

ENTIRE RESTAURANT

The Entire Restaurant Cuvée, as a whole (including the Courtyard, the Premier Cru, the Grand Cru, two patios, and the bar and lounge) can be available for large events such as weddings.

PRIVATE PARTY GUIDELINES

Please review the following party guidelines to ensure a successful event.

1. All food and beverage is subject to a 22% service charge, which is not included on menu. Also, based on California law, all food, beverage, facility fee and service charges are subject to a 7.75% sale tax.
2. Depending on the venue there is a \$150.00 to \$2,000.00 room fee, which is stated in the event contract.
3. In order to hold the date for your event, we require a deposit and a signed contract. Your deposit is non-refundable, and will be applied to your account the day of your event.
4. Payment is due in full the date of the event. Payment must be applied to one account, rather than collected separately from numerous individuals. We accept cash, Visa, MasterCard, American Express, Diners and JBC. We regretfully do not bill directly.
5. In order to provide you with the best service, we request that you limit your menu selection to no more than 3 items per course. Menu selections and all dietary restrictions must be made 1 week in advance to ensure availability and seasonal quality. Special menus are always available. Menus are subject to change due to seasonally-fresh products. (We can also create special wedding or birthday cakes; a cake-cutting fee of \$3.00 per plate will be added to your bill should you choose to bring your own cake).
6. A final head count is required 3 business days prior to your event. A "buy-out" of the entire restaurant requires 1 week notice. This is the amount you will be billed; should the number increase, you will be billed accordingly. Please notify us of any special needs at this time, such as vegetarian request or allergies.
7. We will gladly recommend a selection of wines to pair with your event. Should you elect to bring your own wine, you must have prior approval. A corkage fee of \$20.00 per bottle will be applied. For every 1 bottle purchased from our list, a corkage fee will be waived. Please have the wine delivered the day of the event and properly labeled. Cuvée reserves the right to refuse liquor service to anyone.
8. Any additional rental equipment needed can be ordered through the restaurant, but must be billed directly to you. The rental company will need a credit card number and deposit.
9. Entertainment contracts should not be entered into without prior approval of Cuvée.
10. A late fee will be assessed (up to \$50) every half hour past guaranteed start time. A 48 hour notice must be given to avoid fees.

Our chefs' work with only the best and local ingredients and all ingredients are subject to availability. In order for our chefs to provide the freshest possible experience for our guests, our menus will frequently change to ensure the best possible product is presented to our customers. If a particular item is not available on the date of your event, you will be contacted by your catering representative with a suitable seasonal substitution. We appreciate your understanding and support in this matter and bon appetit!

Executive Chef Jordan Mackey

HORS D'OEUVRES

Priced per piece, minimum order of one-dozen per selection

Jumbo Gulf Shrimp with Cocktail Sauce	\$4.00 each
Bruchetta with goat cheese and fresh ricotta spread	\$2.25 each
Potato croquettes, with bacon chive and crème fraiche	\$3.00 each
Duck rillettes crostini, sage cranberry, and chevre	\$3.25 each
Foie gras mousse with Sauterne Sultanas and Black Walnuts on Brioche	\$4.00 each
Watercress salad, with 2 apples, triple crème brie, and radish	\$2.75 each
Pesto Crostini with Tomato and Mozzarella	\$2.75 each
Hot grilled shrimp sticks, roasted salsa	\$4.00 each

RECEPTION DISPLAYS

Sliced Fruit Display / \$150

serves approximately 25 guests

sliced tropical fruit, citrus, grapes, melon and seasonal berries

Display of Local Farmhouse Cheeses / \$125

serves approximately 25 guests

garnished with dried fruit, homemade breads, lavosh and water crackers

Fresh Vegetable Crudités / \$125

serves approximately 25 guests

selection of crisp seasonal vegetables, gorgonzola-caramelized red onion dip, red pepper hummus and poblano-herb dipping sauces

Fatted Calf Charcuterie Board / \$150

Serves Approximately 25 Guests

Assortment of Locally Made Butcher Board Meats and Pates, Fresh Aged Cheeses, Marinated Olives, Pickled Vegetables, Napa Valley Olive Oil, Artesian Mustards, Flat Bread Crackers and Grilled breads

Chilled Seafood Station

all displays are served with freshly grated horseradish tomato sauce, shallot vinaigrette and dijon lemon sauce
create your own seafood display from the following selections:

jumbo baja shrimp cocktail / \$100 per 25 pieces

Washington oysters / \$95 per 25 pieces

middleneck clams / \$85 per 25 pieces

dungeness crab legs / \$125 per 25 pieces

Alaskan king crab legs / \$150 per 25 pieces

Viennese Pastry Table / \$15 per person

a selection of cakes, tortes, caramel flan, mini pastries, fresh fruit, assorted truffles and trifles
seasonal fresh fruit with chocolate fondue

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GARDEN MENU

\$55 per person

FIRST

Tumble of Local Organic Lettuces

splashed with a roasted spring onion - chardonnay vinaigrette, garden radish

MAIN

“New Fashioned” Chicken & Dumplings

local vegetables, centurion chicken dumplings, creamy herbed chicken gravy

Slow Cooked New Zealand King Salmon

black truffle butter, grilled meyer lemon, artichoke heart, finocchiona, hedgehog mushroom, asparagus, and chili oil

“Meat & Potatoes”

8 oz durham ranch hanger steak, sweet hot tomato jam, roasted fennel, local hedgehogs, baby spinach, zinfandel natural

SWEET

Chocolate Cream Pie...in a Jar

valrhona chocolate pudding with black bottom, hazelnut, praline, sweet cream, and honey comb candy

Prices are subject to current service charge and sales tax.
Menu items and prices are subject to change every season without notice.

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VINEYARD MENU

\$64 per person

FIRST

Tumble of Local Organic Lettuces

splashed with a roasted spring onion - chardonnay vinaigrette, garden radish

Tangle of Lolla Rossa and Spring Dandelion

raspberry almond oil splash, sky hill chevre, grilled spring onion, smoked almond, fresh raspberry

MAINS

“New Fashioned” Chicken & Dumplings

local vegetables, centurion chicken dumplings, creamy herbed chicken gravy

Slow Cooked New Zealand King Salmon

black truffle butter, grilled meyer lemon, artichoke heart, finocchiona, hedgehog mushroom, asparagus, and chili oil

Masami Kobe Beef Belly

oven dried heirloom tomato, truffled potato puree, garlic 3 ways, natural braisage, creekside ramps, fennel pollen

SWEET

Homemade Blueberry Pie

candied lemon, black muscat crumble top

Chocolate Cream Pie...in a Jar

valrhona chocolate pudding with black bottom, hazelnut, praline, sweet cream, and honey comb candy

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FARMHOUSE MENU

\$72 per person

FIRST

(served family style)

Cornmeal Crisped Calamari
jalepeno remoulade, and horseradish cocktail

Charcuterie Selections
various salamis from cremenelli with house made pickles, torn bread and local cheeses

Shishito Peppers
salted and chargrilled with napa olive oil

SECOND

Tumble of Local Organic Lettuces
splashed with a roasted spring onion - chardonnay vinaigrette, garden radish

Tangle of Lolla Rossa and Spring Dandelion
raspberry almond oil splash, sky hill chevre, grilled spring onion
smoked almond, fresh raspberry

MAINS

“New Fashioned” Chicken & Dumplings
local vegetables, centurion chicken dumplings, creamy herbed chicken gravy

Pan Roasted California Sea Bass
herb crushed heirloom potatoes, english peas, their sauce and their vines, grilled spring onions,
saffron/chardonnay mussel emulsion,

Masami Kobe Beef Belly
oven dried heirloom tomato, truffled potato puree, garlic 3 ways, natural braisage,
creekside ramps, fennel pollen

SWEET

Chocolate & Pinot
molten dark chocolate torta fresh from the oven, roasted strawberries, pinot noir syrup,
vanilla bean whip, chocolate lavash (please allow extra time)

Homemade Blueberry Pie
candied lemon, black muscat crumble top

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VEGETARIAN ENTRÉE OPTIONS

(one selection may be added to any dinner menu option)

Grilled New Crop Asparagus

poached organic egg, mustard oil, mustard aioli, frisee, lemon, spiced parsnip, bellwether pecorino

Carnaroli Risotto Gratin

english peas, parmesan, black trumpets, and blistered ramps

Potato Dumplin' Bruleé

sky hill chevre, roasted apples, confit lemon, creekside ramps, smoked almonds, local raw honey

ADDITIONAL ENTRÉE OPTION

\$10.00+ per person

Durham Ranch Beef

"21 day" dry aged strip steak

14 oz cooked any style you choose, great with homemade black truffle butter

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