



bardessono

YOUNTVILLE | NAPA VALLEY

REMINGTON

[2020] spring banquet & event menus

6526 Yount Street | Yountville, CA 94599
www.bardessono.com

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[breakfast buffet]



*Buffets are designed for **one(1)-hour** of service.
priced per person | a minimum attendance may be required*

LIVE WELL | \$42.00

[no minimum guest requirement]

Chilled Fresh Squeezed Juices
Lavazza Coffee & Assorted Mighty Leaf Teas
Bouchon Oven-fresh Breakfast Pastries, Breads
Fruit Preserves, Honey, Sweet Butter
Sliced & Whole Fruit, Assorted Organic Yogurts, House-made Granola
Giusto's Steel Cut Oatmeal, Brown Sugar

EAT WELL | \$60.00

[a minimum of 20 guests required]

Chilled Fresh Squeezed Juices
Lavazza Coffee & Assorted Mighty Leaf Teas
Bouchon Oven-fresh Breakfast Pastries, Breads
Fruit Preserves, Honey, Sweet Butter
Sliced & Whole Fruit, Assorted Organic Yogurts, House-made Granola
Giusto's Steel Cut Oatmeal, Brown Sugar
Hobbs' Applewood-smoked Bacon
Farm Fresh Scrambled Eggs
Hash Browns

BE WELL | \$70.00

[no minimum guest requirement]

Chilled Fresh Squeezed Juices
Lavazza Coffee & Assorted Mighty Leaf Teas
Bouchon Oven-fresh Breakfast Pastries, Breads
Fruit Preserves, Honey, Sweet Butter
Sliced & Whole Fruit, Assorted Organic Yogurts, House-made Granola
Giusto's Steel Cut Oatmeal, Brown Sugar
Farm Fresh Scrambled Eggs
Little Farm Crispy Potatoes
Hobbs' Applewood-smoked Bacon
Bouchon Croissant Egg Sandwich, Spinach & Tomato

[buffet enhancements]



*Buffet enhancements are designed for one(1)-hour of service.
priced per person | a minimum of 15 guests required*

Hard Boiled Farm Egg	7.00
Crispy Marble Heirloom Potatoes	7.00
House-made Hash Browns	7.00
Farm Fresh Organic Scrambled Eggs	8.00
Lucy's Garden Seasonal Frittata	8.00
Willie Bird Turkey Bacon	8.00
Hobbs' Applewood-smoked Bacon	9.00
House-cured Breakfast Ham	9.00
Chicken Apple Breakfast Sausage	9.00
House-made Brioche French Toast	10.00
House-made Waffles - <i>seasonal fruit, maple syrup</i>	10.00
Liberty Farm Duck Hash	10.00
Soft Scrambled Breakfast Burritos	10.00
Scottish Smoked Salmon - <i>traditional accompaniments</i>	12.00

[morning beverages]

[priced per drink | charged based on consumption]

BLOODY MARY BAR | \$16.00

made from all locally grown produce & local spirits

BUBBLE BAR | \$16.00

seasonal juices with assorted local sparkling wines

[bartender fee of \$250 per bartender, one bartender required per 30 guests]

[breakfast a la carte]



*Priced per person | a maximum of 15 guests
a la carte breakfast includes:
[full continental display and a choice of three hot items, ordered tableside]*

CONTINENTAL DISPLAY

Chilled Fresh Squeezed Juices
Lavazza Coffee & Assorted Mighty Leaf Teas
Bouchon Oven-fresh Breakfast Pastries, Breads
Fruit Preserves, Honey, Sweet Butter
Sliced & Whole Farm Fresh Fruit, Assorted Organic Yogurts
House-made Granola, Giustos Steel Cut Oatmeal

[a la carte items | \$55.00]

choose three | ordered table-side

CLASSIC BREAKFAST

Clover Organic Eggs, Grilled Bread
Hobbs' Applewood-smoked Bacon, Crispy Fingerling Potatoes

FARM FRESH OMELETTES

Clover Whole Eggs or Egg Whites
Spinach, Chevre, Mushroom [or] Sweet Peppers, Ham, Cheddar

LIBERTY FARM DUCK CONFIT HASH

Spinach, Root Vegetables, Crispy Fingerling Potatoes
Sunny-side Up Duck Egg

CROQUE MADAME

House-cured Ham, Gruyere Cheese, Fried Organic Egg
Mornay Sauce, Garden Greens

BRIOCHE FRENCH TOAST

Seasonal Fruit Compote, Mascarpone Vanilla Chantilly

[brunch buffet]

[brunch buffet, \$80.00]

Breakfast buffets are designed for **one (1)-hour** of service.
priced per person | a **minimum of 20** guests required

**each additional hour of service will be billed at \$20.00 per person plus applicable service fees and tax*

CHEF FEE | \$300.00

[one chef required per 30 guests for omelettes]

CONTINENTAL BUFFET ITEMS

Bouchon Oven-fresh Breakfast Pastries, Breads, Fruit Preserves, Honey, Sweet Butter
Sliced & Whole Farm Fresh Fruit, Assorted Organic Yogurts
House-made Granola, Steel Cut Oatmeal

CUSTOM OMELETTES

[egg whites available upon request]

Farm Fresh Eggs, Cooked to Order, Custom Omelettes
Lucy's Garden Seasonal Vegetables
Assorted Cheeses

HOT ITEMS

[choose one egg dish and three additional items listed below]

Farm Fresh Scrambled Eggs
Lucy's Garden Seasonal Vegetable Frittata

Hobbs' Applewood-smoked Bacon
Willie Bird Turkey Bacon
Chicken Apple Sausage
House-cured Breakfast Ham
Crispy Heirloom Marble Potatoes
House-made Hash Browns
Brioche French Toast

BEVERAGE SERVICE

Chilled Fresh Squeezed Juices
Lavazza Coffee & Assorted Mighty Leaf Teas



[breakfast cont.]

[lucy on the go – breakfast]

priced per guest | a **minimum of 10 guests** | selections freshly packed in to-go box
[includes napkins, flatware, to-go cups]

EARLY RISE
[before 7:00 am]

IN EACH BOX

Oven-fresh Breakfast Pastries, Fruit Preserves
House-made Granola
Fresh Whole Fruit

BEVERAGES

Bottled Juice
Lavazza Coffee & Assorted Mighty Leaf Teas

[\$35.00]



regular & decaffeinated lavazza coffee	115 per gallon
assorted mighty leaf teas & hot water	85 per gallon
iced tea	65 per gallon
lemonade	50 per gallon
infused lemonade	55 per gallon
assorted chilled juices	50 per gallon
assorted soft drinks	7 each
lucy's juice bar <i>everything blend</i>	120 per dozen
lucy's juice bar <i>seasonal fruit blend</i>	120 per dozen

[a la carte items]



[BOUCHON PASTRIES & SWEETS]

Biscotti	50 per dozen
Assorted Pastries & Breakfast Breads	50 per dozen
Seasonal Muffins	50 per dozen
Seasonal Tarts	55 per dozen
Fresh Baked Cookies [chef's choice]	55 per dozen
Scones/ Biscuits	60 per dozen
Brioche Sticky Buns	60 per dozen
'Mini' Seasonal Fruit Parfaits	60 per dozen
Paulie's Bagels, Cream Cheese	65 per dozen
Profiteroles or Eclairs	65 per dozen
French Macarons	65 per dozen

[SNACKS]

Individually Wrapped Granola Bars	7 each
Farm Fresh Whole Fruit	6 each
Herb Roasted Local Almonds [minimum 2lbs.]	30 per pound
Roasted Mixed Nuts [minimum 2lbs.]	30 per pound
House-made White Cheddar Popcorn	7 per person
House-made Potato Chips	7 per person
Energy Trail Mix	8 per person
Sweet-n-Salty Trail Mix	8 per person
Nut Brittle	8 per person
Seasonal Pate de Fruit [fruit jellies]	7 per person

[theme breaks]



*Theme breaks are designed for 30-minute service.
priced per person | a minimum of 10 guests required*

BUILD YOUR OWN SNACK BAR | \$32.00

Roasted Almonds, Cashews
House-made Granola
Assorted Organic Yogurts
Whipped Cream
Seasonal-tropical Fresh Fruits & Berries
Chocolate Chips & Crunchy Pearls

THE TACO TRUCK | \$35.00

Al Pastor, Guajillo Chicken, House Chorizo
House-made Tortilla Chips with Guacamole

BALLPARK BREAK | \$25.00

House-made White Cheddar Popcorn
Baked Zesty Pretzels
Fiddle Faddle
Mixed Nuts

TEA SANDWICHES | \$30.00

Egg, Cucumber
Smoked Salmon, Cream Cheese
Ham, Mustard
Pear, Bleu Cheese
Turkey, Cherry, Mayo

Mid March | Plated lunch includes:

choice of one appetizer, one entree and one dessert

- or -

*mid courses may be added upon request**

**an additional \$20.00 per guest-per course will apply*

[lunch plated includes a selection of acme breads, sweet butter, and iced tea]

[lunch plated]

[appetizers]

LOCAL ASPARAGUS SALAD

House-cured Duck Prosciutto, Pea Tendrils, Brioche Croutons
Poached Egg Dressing

FORK ROLLED GNOCCHI

Italian Tartufata, Kale Pesto, Mushroom, Sun-Dried Tomatoes

CHEF'S SEASONAL SOUP

[main courses]

MARY'S CHICKEN SANDWICH

Guajillo Pepper Aioli, Avocado, Roasted Tomato,
Butter Lettuce, Torpedo Bun

CROQUE MADAME

House-cured Ham, Gruyere Cheese, Fried Organic Egg,
Mornay Sauce, Garden Greens

SAUTEED MARKET FISH

English Peas, Spring Onion Marmalade, House-made Pancetta,
Carrot Vinaigrette

KOREAN-STYLE RICE BOWL

Organic Brown Rice, House-made Kimchi, Miso-roasted Spring Vegetables,
Sunny-side Farm Eggs

[desserts]

FLOURLESS CHOCOLATE TORTE

Passion Fruit Coulis

NEW YORK CHEESECAKE

Local Strawberry Compote

{20ppl Max}

[\$75.00]



[lunch a la carte]



*Lunch a la carte is designed for **one(1)-hour** of service.*

*Priced per person \ a **maximum of 15** guests*

[a la carte lunch includes all display items listed and a choice of four items, ordered table-side]

[display items]

ACME Breads, Sweet Butter

Lucy's Garden Mixed Greens, Seasonal Vinaigrette

House-made Pates, Cured Meats, Whole Grain Mustard, Cornichons, Grilled Bread

Artisanal Cheese Selection, Whole & Sliced Farm Fresh Fruits

Fresh-baked Cookies & French Tea Cakes

Freshly Brewed Iced Tea

[a la carte items]

choose four \ ordered table-side

LUCY BURGER

Mindful Meats Grass Fed Beef, Heirloom Tomato, Aged White Cheddar,
Herb Aioli, House-made French Fries

LOCAL ASPARAGUS SALAD

House-cured Duck Prosciutto, Pea Tendrils, Brioche Croutons, Poached Egg Dressing

LUCY CAESAR SALAD

[choice of protein: chicken \ shrimp \ abi tuna]

Hearts of Romaine, White Anchovies, Shaved Reggiano Cheese

MARY'S CHICKEN SANDWICH

Garden Herb & Citrus Marinated Chicken, Avocado, Roasted Tomato, Butter Lettuce,
Torpedo Bun & Green Peppercorn Aioli

CROQUE MADAME

House-cured Ham, Gruyere Cheese, Fried Organic Egg, Mornay Sauce, Garden Greens

FORK ROLLED GNOCCHI

Italian Tartufata, Kale Pesto, Wild Mushrooms, Sun-dried Tomatoes

LUCY COBB SALAD

[choice of protein: chicken \ shrimp \ abi tuna]

Little Gem Lettuce, Garden Herb Dressing, Hobbs' Applewood Bacon, Crumbled Blue Cheese

*Garden cuisine is always in season - seasonal substitutes may apply.
[all food & beverage items are subject to 27% gratuity and 7.75% state sales tax]*

[\$75.00]

[sandwich board]



[create your own]

Chef's Soup of the Day

Grilled Delta Asparagus, Mustard Vinaigrette

House-made Kennebec Potato Chips

Garden Caprese Salad, Basil, Aged Balsamic

Selection of Sliced Deli Meats & Cheeses

ACME Sourdough, Wheat Levain, NY Rye

Chocolate Chip Cookies

Whole Fruit

[\$70.00 per person]

[working lunch buffet]



*Working lunch buffet is designed for **one(1)-hour** of service.
priced per person \ a **minimum of 10** guests required
[lunch buffet includes a selection of acme breads, sweet butter, and iced tea]*

[soup & salad]

choose two

Seasonal Soup [*chef's choice*]

Caesar Salad, Romaine Hearts, White Anchovies, Parmesan Cheese
Little Gem Lettuce, Avocado, Balsamic Vinaigrette
Lucy's Garden Mixed Greens, Seasonal Vinaigrette

[sandwiches]

choose three

Wild Mushroom, Fontina Cheese Panini
Wine Cured Salami, Dijon Mustard, Tatsoi, Swiss
Schmitz Ranch Roast Beef, Horseradish Aioli, Caramelized Onion
Mary's Chicken Club, Hobbs' Applewood Bacon, Avocado
Roasted Turkey, Fontina Cheese, Sourdough Bread
House-cured Ham, Gruyere Cheese, Dijon
Lucy's Garden Seasonal Vegetable Wraps

[dessert]

choose two

Fresh Baked Cookies [*chef's choice*]
Individual Fruit Tartlettes
Croissant Bread Pudding with Vanilla Anglaise
Mini Creme Brulées
Bouchon Profiteroles/ Eclairs

[\$65.00]

[traditional lunch buffet]



*Traditional buffets are designed for **one(1)-hour** of service.
priced per person \ a **minimum of 15** guests required
[lunch buffet includes a selection of acme breads, sweet butter, and iced tea]*

NAPA VALLEY BUFFET | \$75.00

White Asparagus Bisque, Crispy Parmesan
Caesar Salad, Romaine Hearts, Focaccia Croutons
Roasted Beets & Baby Spinach, Crispy Walnuts, Aged Sherry Vinaigrette
Molasses & Coffee Rubbed Pork Tenderloin, Sautéed Spring Greens
Local Market Fish, Tender Leeks & Spring Peas
Herb-marinated Chicken Breast, Wild Rice Salad
Cheese & Charcuterie
Mini Swiss Macarons

YOUNTVILLE BUFFET | \$85.00

English Pea Soup
Lucy's Garden Mixed Greens, Citrus Vinaigrette
Little Gem & Avocado Salad, Golden Balsamic Vinaigrette
Ora King Salmon, Sautéed Spinach & Forest Mushrooms, Citrus-herb Butter
Niman Ranch Culotte Steak, Roasted Marble Potatoes, House-made Steak
Sauce Cumin & Citrus Marinated Mary's Chicken, Spring Vegetable Fricassée
Grilled Local Asparagus, Mustard Vinaigrette
Fresh Fruit Tartlettes
Mini Vanilla Creme Brulée

[barbeque lunch buffet]

*Barbeque Buffet is designed for **one(1)-hour** of service. bardessono hotel & spa
priced per person | a **minimum of 20** guests required
[lunch buffet includes a selection of acme breads, sweet butter, and iced tea]*

[salads]

choose two

Caesar Salad, Romaine Hearts, White Anchovies, Parmesan Cheese
Roasted Baby Beet Salad, Watercress, Banyuls Vinaigrette
Lucy's Garden Mixed Greens, Champagne Vinaigrette
Little Gem Lettuce, Avocado, Balsamic Vinaigrette

[grill station]

choose up to 4 items | priced per number of items selected

Sushi-grade Ahi Tuna | Guajillo Chile & Lime Prawns
Molasses & Coffee Rubbed Berkshire Pork Loin Chops
Spiced Lamb T-Bone Chops | Niman Ranch Flat Iron Steak
Mindful Meat Grass Fed Burgers
Citrus & Herb Marinated Mary's Chicken

[sides]

choose three items

Grilled Sweet Corn Salad with Roasted Piquillo Peppers
Haricots Verts with Roasted Shallot Vinaigrette
Grilled Broccoli di Cicco with Preserved Lemon & Toasted Pine-nuts
Heirloom Marble Potato Salad, Nueske's Bacon, Whole Grain Mustard
House-made White Cheddar & Scallion Cornbread

[desserts]

choose two

Fresh-Baked Cookies [chef's choice]
Red Velvet Cupcakes
Local Strawberry Shortcakes with Saba & Mint

*[2 grill items, \$95.00 | 3 grill items, \$100.00 | 4 grill items, \$115.00]
2 chef fees | \$250.00 ea.*



*Garden cuisine is always in season - seasonal substitutes may apply.
[all food & beverage items are subject to 27% gratuity and 7.75% state sales tax]*

[hors d' oeuvres]



[passed canapes]

COLD

Herbed Sonoma Goat Cheese in a Crispy Parmesan Basket, Toasted Pine Nuts	5.00
Mt. Tam Crostini, Garden Grape, Honey	5.00
Deviled Eggs, Smoked Trout Roe & Dill	6.00
Vegetable Summer Roll, Ponzu Dipping Sauce	6.00
Blue Cheese, Bacon & Walnut Stuffed Dates	5.00
Duck, Pistachio & Cherry Terrine 'campagnard' [2 weeks notice]	6.00
Prosciutto-Wrapped Asparagus, Aged Balsamic	6.00
Ahi Tuna Poke, Crispy Wonton, Avocado, Red Chili	7.00
Chilled Poached Gulf Shrimp, House-made Cocktail Sauce	7.00
Local Oysters on the Half Shell, Champagne Mignonette	7.00
Niman Ranch Steak Tartare, Dijon Mustard, Grilled Sourdough	7.00
Snow Crab Claws, Sweet Mustard Sauce	8.00

HOT

Mini Maine Lobster Grilled Cheese, Mornay, Tarragon	5.50
Duck Confit Quesadilla, Guajillo Salsa	5.50
Sicilian-Style Meatballs, Fontina, Spicy Garden Marinara	5.50
'Loaded' Baked Fingerling Potatoes, Creme Fraiche, Chives,	
Hobbs' Bacon, Fiscalini Cheddar	5.50
Lemongrass Potstickers, Sweet Chili	5.50
Chicken Satay, Thai Peanut Sauce, Crispy Coconut	5.50
Sweet Pea & Smoked Mozzarella Arancini	5.50
Seared Ahi Tuna, Olive Tapenade, Focaccia Crostini	6.00
Quail Egg 'Toad in the Hole', Spicy Piquillo Ketchup	6.00
Wild Mushroom Pastillas, Spinach & Gruyere	6.00
Asian BBQ Pork Steamed Buns, Cilantro, Hoisin, House Pickles	7.00
Akaushi Beef & Spring Onion Negimaki, House Teriyaki, Toasted Sesame	7.00
Mini Dungeness Crab Cakes, Pimenton Aioli	7.00
Mini Fish Tacos, Susana's House-made Tortillas, Tomatillo Salsa, Lime Crema	7.00

[hors d' oeuvres]



NORTHERN CALIFORNIA CHEESE BOARD

Local Cheese Selection, Honeycomb, Lucy's Pickled Vegetables, Artisanal Breads
\$200, serves 10 | \$375, serves 25 | \$575, serves 50

CHARCUTERIE PLATTER

Artisanal Cured Meats, Whole Grain Mustard, Cornichons, Grilled Bread
\$200.00, serves 10 | \$325, serves 25 | \$450, serves 50

SLICED FARM FRESH FRUITS -or- LUCY'S GARDEN CRUDITES

\$125, serves 10 | \$200, serves 25 | \$350, serves 50

[hors d' oeuvres | stations]

*stations are designed for **one(1)-hour** of service
priced per person | a **minimum of 20** guests required*

RISOTTO STATION | \$38.00

[chef fee of \$250.00 applies]

Shrimp, Roasted Chicken, Seasonal Vegetables, Wild Mushroom

SLIDER STATION | \$40.00

[chef fee of \$250.00 applies]

Akaushi Beef, Smokey Blue Cheese, Caramelized Onions
Sushi-grade Ahi Tuna, Sriracha Aioli, Napa Cabbage Slaw
Cuban-Citrus-Garlic Pork, Mojo Vinaigrette, Sweet Roll

SEAFOOD BAR | \$58.00

[chef fee of \$250.00 applies]

Miso Rubbed Black Cod
Robotayaki Grill, Sea Scallops, Ahi Tuna, Calamari, King Salmon
Old Bay Prawns, House-made Cocktail Sauce
Oysters on the Half Shell, Champagne Mignonette

LATE NIGHT SNACKS | \$50.00

[choose four | unlimited service for one hour]

House-made White Cheddar Popcorn | Chicken Strips, Selection of Dipping Sauces
'Mini' Beef Sliders, Caramelized Onions, Crumbled Blue Cheese
'Mini' Seasonal Soup | 'Mini' Grilled Cheese
'Mini' Tacos, Mango Salsa | 'Mini' Chicken Quesadilla
Duck Confit Mac N' Cheese | House-made Truffle Fries
Flat Bread Pizzas - Seasonal Toppings
Chef's Choice Sweets Bar, Chocolate Chip Cookies

[buffet dinner menu]



*Buffet dinner is designed for 1.5-hours of service. bardessono hotel & spa
priced per person | a **minimum of 20** guests required
[buffet dinner includes acme breads, sweet butter, coffee and mighty leaf teas]*

SOUP & SALAD

Spring Vegetable Minestrone
Caesar Salad, Hearts of Romaine, Anchovies, Focaccia Croutons
Lucy's Garden Mixed Greens, Meyer Lemon & Herb Vinaigrette

RISOTTO STATION

Riso Acquerello, Spring Peas, Delta Asparagus, Forest Mushrooms
Balsamic-Herb Chicken, Grilled Prawns, Baby Spinach, Tartufata
Italian & Local Farmstead Cheeses

MAIN ENTREES

[choose three for station]

Molasses & Coffee Rubbed Berkshire Pork Tenderloin
Lemon, Garlic & Herb Marinated Mary's Chicken
Sweet Mustard & Rosemary Prime New York Strip
Superior Farms Leg of Lamb with Tuscan Herbs
Liberty Farms Sonoma Duck Breast

SIDES

[choose two items]

Grilled Delta Asparagus, Poached Egg Dressing
Fennel, Orange & Chili Polenta Fries
Roasted Marble Potatoes, Balsamic Cipollini Onions
White Cheddar & Garlic Confit Potato Purée
Roasted & Grilled Lucy's Garden Vegetables
Heirloom Carrots with Roasted Spring Onion Vinaigrette

DESSERTS

Chocolate-Hazelnut Ganache Tarts
New York Cheesecake with Local Strawberries
Mini Coffee Creme Brulées

[\$150.00]

THREE CHEFS REQUIRED | \$30 0.00 EACH

[chef fees are quoted for up to 50-guests, additional chefs may be added for parties over 50-guests]

*Garden cuisine is always in season - seasonal substitutes may apply.
[all food & beverage items are subject to 27% gratuity and 7.75% state sales tax]*

[dinner menu]



[heavy appetizers | stations]

Dinner is designed for 1.5 hours of service.

*priced per person | a **minimum of 20** guests required*

[dinner includes assorted acme breads, sweet butter, coffee and mighty leaf teas]

TRAY PASSED CANAPES

Mt. Tam Crostini, Garden Grape, Honey
Sicilian Meatballs, Fontina Cheese, Spicy Garden Marinara
Dungeness Crab Cake, Pimenton Aioli
English Pea & Smoked Mozzarella Arancini

SEAFOOD BAR

Miso Rubbed Black Cod
Robatayaki Grill, Sea Scallops, Ahi Tuna, Calamari, King Salmon
Old Bay Prawns, House-made Cocktail Sauce
Oysters on the Half Shell, Champagne Mignonette

GRILL STATION

Maine Lobster Grilled Cheese, Mornay, Tarragon
Akashi Beef Sliders, Caramelized Onions, Crumbled Blue Cheese
Grilled Lucy's Garden Vegetables
Cuban-Citrus-Garlic Pork, Mojo Vinaigrette, Sweet Roll

SIDES

Heirloom Carrots with Roasted Spring Onion Vinaigrette
Lucy's Garden Mixed Greens, Golden Balsamic Vinaigrette
Roasted Marble Potatoes, Sweet Corn, Thyme & Roasted Garlic

DESSERT BAR

Pastry Chef's Seasonal Tarts
New York Cheesecake Bites with Local Strawberries

[\$150.00]

TWO CHEFS REQUIRED | \$300 EACH

[chef fees are quoted for up to 50-guests, additional chefs may be added for parties over 50-guest]

[plated dinner]

Plated dinner includes your choice of one appetizer, one entrée and one dessert - for 5 courses. Cheese or mid courses may be added upon request, an additional \$20.00 per guest per course will apply.

[plated dinner includes assorted acme breads, sweet butter, coffee and mighty leaf teas]

3 courses, \$120.00 | 4 courses, \$140.00 | 5 courses, \$160.00

[appetizers]

ENGLISH PEA SOUP

Rosemary Cream, Brioche Croutons

ARTISAN MIXED GREEN SALAD

Seasonal Vinaigrette, Focaccia Crostini

GRILLED ASPARAGUS SALAD

House Duck Prosciutto, Poached Egg Dressing

HAND ROLLED GNOCCHI

Kale Pesto, Tartufata

DUNGENESS CRAB SALAD

Avocado, Heirloom Radish, Louie Dressing

LITTLE GEM CAESAR SALAD

Parmigiano Reggiano, Focaccia Croutons, Boquerones

SEARED AHI TUNA

Avocado-Wasabi Purée, Crispy Nori, Sweet Soy Reduction, Pickled Japanese Cucumbers

BABY ROASTED BEETS

Wild Arugula, Feta, Candied Hazelnuts & Pickled Ramps

[main courses]

RISOTTO MILANESE, V

Spanish Saffron, Sweet Peas, Favas & Roasted Heirloom Radishes

SPRING VEGETABLE "POT AU FEU"

English Peas, Slow Roasted Tomatoes, Wild Rice, Braised Greens, French Lentils & Parmigiano Reggiano

SEARED NEW ENGLAND SEA SCALLOPS

Olive Oil Crushed Potatoes, Grilled Baby Romaine, Roasted Sweet Carrots, Green Garlic Vinaigrette

ROASTED PACIFIC HALIBUT

Baby Aparagus, Sweet Peas, Roasted Spring Onions, Smoked Bacon & Meyer Lemon, Black Pepper Marmalade

ROASTED MARY'S HEIRLOOM CHICKEN

Spring Garden Vegetables, Wild Forest Mushrooms, Madeira Cream Sauce

LIBERTY FARM SONOMA DUCK BREAST

Red Wine Braised Cabbage, Glazed Baby Turnips, Roasted Duck Jus "A L'Orange"

MOLASSES & COFFEE GLAZED BERKSHIRE PORK CHOP

Butter & Herb Baby Carrots, White Cheddar & Scallion Grits, Bacon Jam

ROASTED NIMAN RANCH FILET OF BEEF

Sweet Corn & Gorgonzola Polenta, Grilled Radicchio, Spring Onion "Agrodolce," Rosemary Balsamic Reduction

CABERNET BRAISED BEEF SHORTRIBS

Sweet Garlic Potato Puree, Caramelized Spring Carrots, Forest Mushrooms & Fine Herbs

[dessert]

NY CHEESECAKE | *Spring Berries & Saba Drizzle*

MEYER LEMON TART | *Blackberry Coulis, Honey Whipped Ricotta*

PISTACHIO CREME BRULEE | *Roasted Local Strawberries*

BITTERSWEET CHOCOLATE SEMIFREDDO | *Amarena Cherries, Pine-nut Brittle*

CHOCOLATE-HAZELNUT GANACHE TURTLE TART | *Salted Caramel Ice Cream*

[family style dinner]

Priced per person | a minimum of 10 guests required
[buffet dinner includes acme breads, sweet butter, coffee and mighty leaf teas]
[\$150.00 pp]

APPETIZERS, [select one]

LITTLE GEM CAESAR
Parmigiana Reggiano, Focaccia Croutons, Boquerones

BABY LETTUCES & HERBS
Shaved Vegetable Crudites, Focaccia Croutons, Green Goddess Dressing

ROASTED BEETS & BABY SPINACH
Sonoma Chevre, Roasted Shallot, Smoked Bacon & Sherry Vinaigrette

BIBB LETTUCE SALAD
Haricots Verts, Roasted French Radishes, Crispy Shallots, Mustard Garlic Vinaigrette

MAIN COURSES, [select two]

WILD MUSHROOMS, SWEET CORN & GARDEN CHARD POT PIE | V
Aged Gruyere & Rosemary

ROASTED KING SALMON
Persillade Butter

SEARED PACIFIC HALIBUT
Meyer Lemon, Hazelnut Grenobloise

HERB & LEMON ROASTED CHICKEN
Madeira Cream Sauce

TRADITIONAL COQ AU VIN
Red Wine Braised Chicken with Smoked Bacon, Pearl Onions

LIBERTY FARMS DUCK BREAST
Red Wine Poached Cherries, Toasted Almonds

MUSTARD & ROSEMARY RUBBED NIMAN RANCH BEEF TENDERLOIN
House-made Steak Sauce

BALSAMIC & CHIANTI BRAISED BEEF SHORT RIBS
Gorgonzola & Spring Onion Marmolada

MOLASSES & COFFEE RUBBED BERKSHIRE PORK CHOPS
Bacon Jam, Bread & Butter Pickles

MOROCCAN SPICED LAMB SHANKS
Roasted Tomato Chermoula

SIDES, [select three]

GARLIC CONFIT MASHED POTATOES

BUTTERED BABY CARROTS | *Garden Herbs*

PARMESAN POLENTA | *Roasted Forest Mushrooms*

ROASTED RED BLISS POTATOES | *Green Garlic*

ROSEMARY & SPRING ONION POTATOES "BOULANGERE"

DELTA ASPARAGUS | *Poached Egg Dressing*

SUGAR SNAP ENGLISH PEA & HARICOT VERT FRICASSEE
Cipollini Onions & Garden Thyme

BRAISED TUSCAN KALE & SWISS CHARD | *Toasted Pine-nuts & Preserved Lemon*

DESSERTS, [select one]

PEACH-BLUEBERRY CRISP | *Whipped Creme Fraiche*

PECAN & CHOCOLATE CHIP BLONDIES

NEW YORK CHEESECAKE | *Roasted Local Strawberries, Saba & Mint*

CHOCOLATE CROISSANT BREAD PUDDING | *Whiskey Creme Anglaise*

AMARETTO TIRAMISU

BITTERSWEET CHOCOLATE SEMIFREDDO | *Amarena Cherries*

[terms & conditions]

[private dining terms & conditions]

MENUS

Enclosed for your consideration are the Bardessono private dining menus. Bardessono offers locally sourced and garden inspired menu items as a foundation in creating a signature menu for your event. The food, beverage and miscellaneous prices quoted are subject to 27% service charge and applicable state sales tax, currently 8%. These prices are subject to change, however will be confirmed thirty (30) days prior to your event.

All plated menus include your choice of one starter, one entrée and one dessert and are priced per person. For multiple entree requests, up to two (2) choices may be provided to guests for pre-selection without incurring additional fees. A formal seating arrangement to include table and seat assignments will be required in advance when guaranteed head count is provided along with individual menu selections and dietary requests. Dietary restrictions may be accommodated in advance (i.e. vegetarian, vegan, allergies . . . etc.). Table-side orders for entree selections are available for a maximum of 50-guests and will automatically be a minimum four-course offering and priced pending party size ranging from \$150.00- \$200.00 per person. Dietary restrictions may be accommodated in advance (i.e. vegetarian, vegan, allergies . . . etc.). Parties over 50-guests must have prior approval on table-side orders for entree selection, an additional surcharge will apply. Due to current Yountville County Health Department recommendations, prepared foods utilized for banquet events are not allowed to leave the function space. No food of any kind may be brought in the Hotel. In addition, the sale and service of all alcoholic beverages is regulated by the California Department of Alcoholic Beverage Control. Bardessono is responsible for the administration and adherence to these regulations. It is policy therefore, that no alcoholic beverages (liquor-beer) may be brought into the Hotel. Wine may be brought in, a corkage fee of \$25.00 per 750ml bottle is applied for wine that is provided by the group.

GUARANTEES

Guaranteed attendance is due by 11:00am, seven (7) business days prior to the scheduled event date along with planned seating arrangement (if any) to include table and seat assignments with individual menu selections. This number shall be considered a minimum guarantee and is not subject to reduction. If a guaranteed count is not received seven (7) business days prior, the number of guests previously stated on the banquet event order will serve as your guarantee. Attendees added following the due date must be approved by hotel prior to confirming availability of planned menu items, substitutions for added guests may apply.

BEVERAGE SERVICE

Beverages for your function are purchased on a per drink basis, wine is charged per bottle. Any event with a bar will be subject to a \$250.00 fee for each bartender staffed. One (1) bartender is required for every fifty (50) guests in attendance. Wine may be brought in, a corkage fee of \$25.00 per 750ml bottle is applied for wine that is provided by the group.

SHIPPED MATERIAL, SET-UP AND DECORATIONS

The Catering Department must approve all shipped materials prior to arrival. Please have all shipped materials addressed to Bardessono c/o Catering Department with the company/event name, company/event contact and date of function clearly marked. Bardessono cannot accept deliveries more than three (3) business days before your event. Additional fees may apply for substantial shipments and/or shipments stored more than three days.

AUDIO-VISUAL EQUIPMENT

Bardessono has enlisted Audio Visual Management Services (AVMS) to offer a comprehensive range of production services to meet your needs. Additional charges will apply to all audio-visual equipment. Please speak to the Catering Department to obtain additional information and pricing.

bardessono hotel & spa

BANQUET & EVENT MENUS

Combining the elegance of a luxury hotel with environmental ethics, Bardessono offers an authentic and refreshing atmosphere for your next event. Featuring 1,665 square feet of indoor space and over 4,000 square feet of outdoor space, distinctive venues at Bardessono including outdoor terraces, water elements, artistic landscaping, a poolside patio, and more. Whether you're planning an intimate wedding, dinner party, or a corporate retreat, the Bardessono staff will customize and cater your event to ensure it's uniquely yours.

6526 Yount Street
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www.bardessono.com

[updated January 2020]

