

# YOU'RE UNIQUE.

**YOUR WEDDING SHOULD BE TOO.**

Let the CIA create the culinary wedding  
your inner foodie desires.



Culinary Institute  
of America





# CONGRATULATIONS ON YOUR ENGAGEMENT!



Let our expert team bring your vision to life and make your special day one you'll truly enjoy and remember forever.

The Culinary Institute of America offers world-class food, wine, and service, and a variety of picturesque indoor and outdoor spaces, perfect for every stage of your special day.

We'll work with you on every aspect leading up to the big day, including menu development, beverage pairings, layout, and creative ways to personalize the space, weaving food experiences throughout your event.

**WE LOOK FORWARD TO HELPING YOU  
HOLD THE EVENT OF YOUR DREAMS!**

# A SETTING FOR EVERY TASTE

Whether it's a traditional, romantic backdrop or more of a chic, modern vibe, we've got you covered.

- The Culinary Institute of America at Greystone brings a mood of classic romance, nestled in Napa Valley's vineyards and hills.
- You'll celebrate in gastronomic style at The CIA at Copia, a contemporary foodie wonderland in the heart of downtown Napa.

**JUST PICK THE PLACE, AND  
WE'LL TAKE IT FROM THERE!**



# THE CULINARY INSTITUTE OF AMERICA AT GREYSTONE

CHOOSE THE GREYSTONE SPACE  
THAT'S RIGHT FOR YOU

Atrium and Berns Room  
Bakery Café  
Historic Barrel Room  
Boardroom  
Herb Terrace  
Rudd Center  
Terrace Restaurant and Patio

Our landmark space in St. Helena sets the stage  
for a classic, romantic wine country wedding.

The historic, castle-like building features grand  
cathedral ceilings and massive hand-cut stone  
walls surrounded by fragrant gardens and  
stunning vineyard views.



# ATRIUM AND BERNS ROOM

**CAPACITY SEATING • 18**  
**CAPACITY STANDING • 50**

A classically beautiful reception space, with high ceilings and a dramatic stone backdrop perfect for welcoming your guests in style.

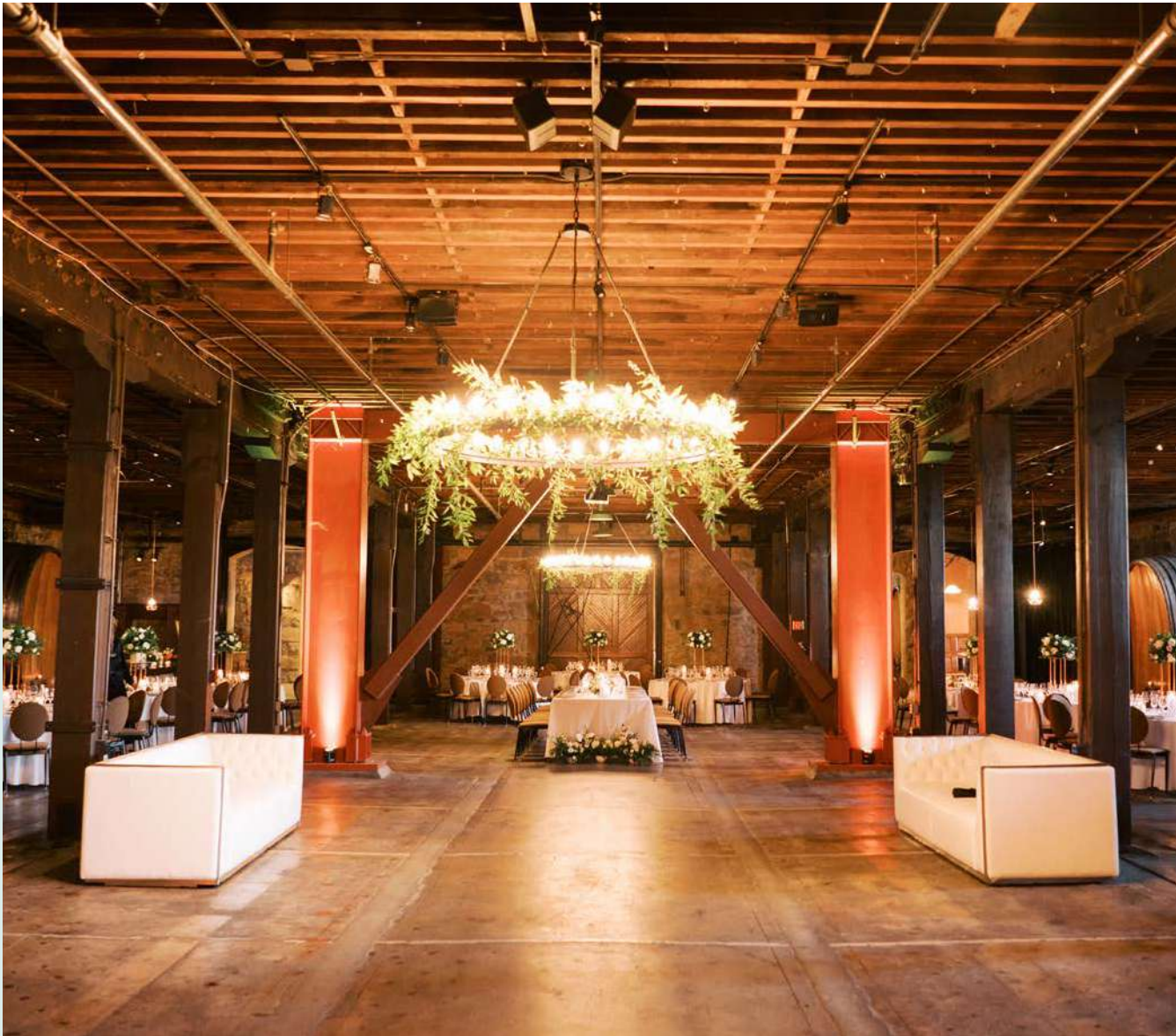


# BAKERY CAFÉ

**CAPACITY SEATING • 52**  
**CAPACITY STANDING • 75**

Delicious choices await you at The Bakery Café. Whether you stop by for a refreshing beverage, a specialty salad or sandwich, or freshly baked breads, handmade chocolates, pastries, cookies, and tarts to take home, it will be a visit to remember.





# HISTORIC BARREL ROOM

**CAPACITY SEATING • 350**  
**CAPACITY STANDING • 550**

One of Napa Valley's grandest spaces, the Historic Ballroom features redwood wine barrels, exposed stone walls, wooden beams, and plenty of space for dining, dancing, and entertainment.



# BOARDROOM

**CAPACITY SEATING • 24**  
**CAPACITY STANDING • 30**

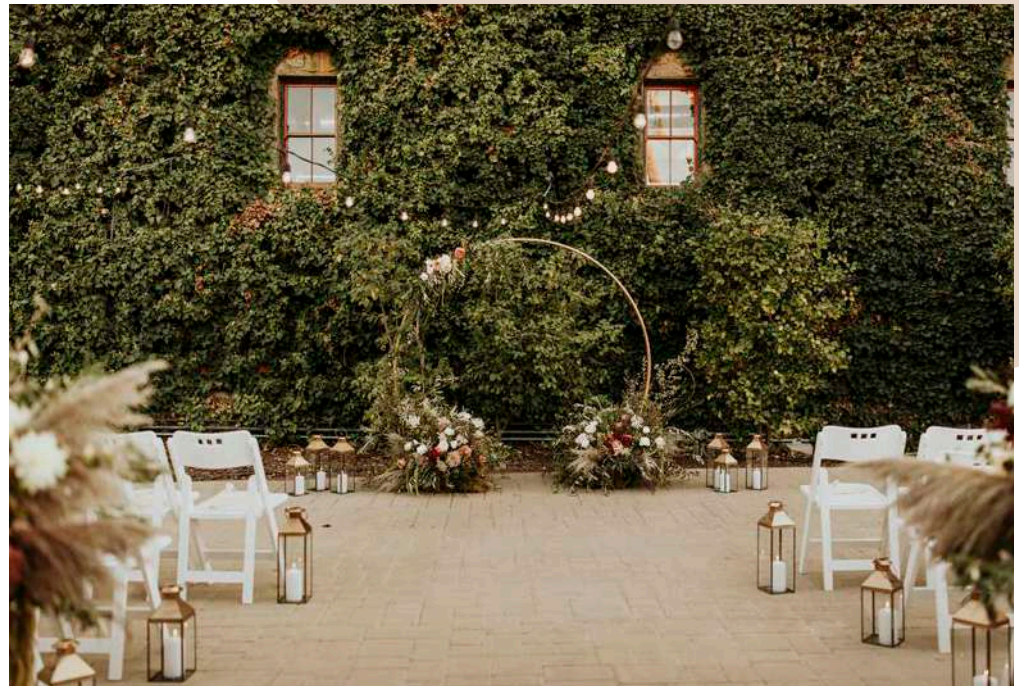
Private space ideal for a bridal “getting-ready” suite or intimate rehearsal dinner.



# HERB TERRACE

**CAPACITY SEATING • 180**  
**CAPACITY STANDING • 300**

Set against ivy-covered stone walls and surrounded by flowering beds, herb gardens, and Napa Valley views, the outdoor space makes a gorgeous setting for ceremonies, receptions, and al fresco dining.







# TERRACE RESTAURANT AND PATIO

**CAPACITY SEATING • 150**  
**CAPACITY STANDING • 150**

Our newest event space features an extraordinary open kitchen, exposed stone walls, beautiful wood farm tables, a cozy fireplace lounge, and an outdoor patio with stunning views of the valley.



# WHAT'S INCLUDED AT THE CIA AT GREYSTONE

The venue fee includes a one-hour ceremony rehearsal prior to the wedding date, outdoor ceremony site, indoor/outdoor reception site, ready rooms, tables, chairs, linens, and more.

## INCLUDES

- Up to 200 house chairs
- (20) 72" round banquet tables for dining
- (20) 8'x48" king banquet tables for dining
- (10) 30" high or low cocktail tables
- (8) 8'x30" banquet tables for misc. Use
- Table linen and napkins
- Tabletop china, flatware and glassware
- Two (2) ready rooms

## DOES NOT INCLUDE

- Additional furniture or decor
- Premium linen or specialty tableware
- Audio and visual equipment
- Floral arrangements

*Please inquire about options with your event manager*

## ADDITIONAL TIME

The venue fee includes 6 hours of event time. Additional venue time is \$2,500 per hour and does not include additional bar time. Additional bar time will be based on the selected bar package.

## SERVICE FEE

A taxable service fee of 23% is applied to all events. This fee covers staffing, catering labor, pre-event coordination, pre-event kitchen production and event supplies. This charge is not applied to the site fee.



# CIA AT COPIA

**CHOOSE THE COPIA SPACE  
THAT'S RIGHT FOR YOU**

Atrium

Copia Culinary Gardens

Mezzanine/Garden Balcony

Hestan Kitchen

Jackson Family Wines Amphitheater

Jackson Family Wines Amphitheater Patio

Private Dining Rooms

In the heart of downtown Napa, CIA at Copia's gorgeous building and grounds once served as a museum and food, wine, and arts showcase.

Bright, modern, and dynamic, Copia features many indoor and outdoor spaces ideal for making your event magical.



## ATRIUM

**CAPACITY SEATING • 240**  
**CAPACITY STANDING • 600**

The sunlit, high-ceilinged event space is perfect for receptions, celebrations, and other dining events.



## COPIA CULINARY GARDENS

**CAPACITY SEATING • 160**  
**CAPACITY STANDING • 400**

Picturesque edible gardens create an unforgettable outdoor setting for cocktail receptions and al fresco dining.



# JACKSON FAMILY WINES AMPHITHEATER

**CAPACITY SEATING • 240 (TABLES)**  
**CAPACITY STANDING • 750**

A unique, dramatic outdoor space overlooking the Napa River, the terraced setting is lovely for both ceremonies, musical performances, and receptions.



# JACKSON FAMILY WINES AMPHITHEATER WEST PATIO

**CAPACITY SEATING • 100**  
**CAPACITY STANDING • 150**

Surrounded by olive trees, the patio is an ideal backdrop for a stunning reception or other celebratory dining experience.



## MEZZANINE AND GARDEN BALCONY

**CAPACITY SEATING • 100**  
**CAPACITY STANDING • 200**

Offering the best of both worlds, the indoor/outdoor space overlooks the beautiful Culinary Gardens.



## HESTAN KITCHEN

**CAPACITY SEATING • 60**  
**CAPACITY STANDING • 150**

Six state-of-the-art kitchen suites with adjoining dining space, great for bachelor or bachelorette parties or interactive dining experiences.





## PRIVATE DINING ROOMS

**MULTIPLE ROOM OPTIONS  
VARIOUS SEATING CAPACITY**

Intimate spaces perfect for private dining events like rehearsal dinners or tastings.



# WHAT'S INCLUDED AT CIA AT COPIA

The venue fee includes a one-hour ceremony rehearsal prior to the wedding date, outdoor ceremony site, indoor/outdoor reception site, ready rooms, tables, chairs, linens, and more.

## INCLUDES

- Up to 250 house chairs
- (20) 72" round banquet tables for dining
- (15) 30" high or low cocktail tables
- (10) 8"x30" banquet tables for misc. Use
- Up to 4 rolling wood zinc bars
- Up to 8 white market umbrellas
- Table linen and napkins
- Tabletop china, flatware and glassware
- Two (2) ready rooms

## DOES NOT INCLUDE

- Additional furniture or decor
- Premium linen or specialty tableware
- Audio and visual equipment
- Floral arrangements

*Please inquire about options with your event manager*

## ADDITIONAL TIME

The venue fee includes 6 hours of event time. Additional venue time is \$2,500 per hour and does not include additional bar time. Additional bar time will be based on the selected bar package.

## SERVICE FEE

A taxable service fee of 23% is applied to all events. This fee covers staffing, catering labor, pre-event coordination, pre-event kitchen production and event supplies. This charge is not applied to the site fee.





# WEDDING MENUS

FOODIE DESIRES  
CAN COME TRUE



# PASSED HORS D'OEUVRES

**20 GUEST MINIMUM**  
**ONE HOUR**  
**SELECTION OF 3: \$25 PER GUEST**

*Each additional selection \$10 per person*



## EARTH

- Chilled spring soup trio:  
peas and mint, red beet and caraway,  
ginger carrot
- Asparagus bruschetta:  
burrata cheese, mint
- Vegetable fritto misto:  
meyer lemon aioli
- Antipasto bruschetta:  
mozzarella, tomato, olive
- Black bean empanadas:  
cilantro crème fraîche
- Fontina cheese arancini:  
sauce pomodoro
- Stuffed piquillo pepper
- Manchego and membrillo

## OCEAN

- Ahi tuna puri:  
avocado, wakame salad
- Cured salmon:  
potato crisp, saffron yogurt
- Hamachi crudo skewers:  
avocado and soy citrus
- Crispy crab cakes:  
Old Bay aioli
- Gambas al ajillo:  
garlic shrimp, parsley, lemon

## LAND

- Bacon-wrapped apricot and date skewers
- Spicy Thai chicken sausage skewers:  
green papaya relish
- Buttermilk fried quail:  
guajillo butter sauce
- Chicken samosas: green curry sauce
- Bulgogi beef skewers:  
scallions, sesame seeds
- Italian meatballs: sauce amatriciana
- BBQ lamb riblets:  
toasted garlic gremolata
- Serrano ham with honey
- Spanish chorizo bites

# APPETIZER DISPLAYS

20 GUEST MINIMUM



## SIMPLE VEGETABLE AND FRUIT CRUDITÉ

ONE HOUR: \$25 PER GUEST

- Variety of seasonal raw vegetables with koji ranch dressing
- Fresh seasonal fruit display with vanilla poppy seed yogurt

## CHEESE AND ITALIAN SALUMI BOARD

ONE HOUR: \$35 PER GUEST

- Assortment of regional artisan cheeses, dry cured meats
- Preserved and marinated vegetables from our culinary gardens and local farms
- Fresh and dried fruits, spiced nuts, sel gris crackers, pan forte crackers

## MEDITERRANEAN MEZZE TABLE

ONE HOUR: \$30 PER GUEST

- Raw and marinated vegetables, green yogurt with zhug dip
- Roasted garlic hummus: pepita-tahini, lemon olive oil
- Charred red beet baba ghanoush: pepita-tahini, olive oil
- Crispy pita, lavash breads

## SUSHI AND SASHIMI DISPLAY

ONE HOUR: \$60 PER GUEST

- Variety of vegetarian rolls, soy sauce, pickled ginger
- Sashimi and nigiri: variety of raw fish and cooked shrimp on sushi rice
- Roasted edamame beans, wasabi, pickled ginger

## FRUITS DE MER

ONE HOUR: \$75 PER GUEST

- Variety of fresh sustainable seafood selection
- Pacific coast oysters, prawns, crab and many other fruits of the seas and local waters
- Variety of mignonettes, remoulades, cocktail sauces
- Caviar available: market price



# DINNER SERVICE

## 20 GUEST MINIMUM

- \$20 per guest for each additional course
- Optional coffee and tea station included

## BREAD SERVICE \$6 PER GUEST

## BUFFET \$90 PER GUEST

- One salad, one entrée, two sides, one plated dessert

## FAMILY-STYLE \$100 PER GUEST

- One salad, one entrée, two sides, one plated dessert

## THREE-COURSE PLATED \$110 PER GUEST

- One salad, two proteins, one vegetarian entrée option, one plated dessert

## FOUR-COURSE PLATED \$140 PER GUEST

- One salad, one mid-course, two proteins, one vegetarian entree option, one plated dessert



# BUFFET OR FAMILY-STYLE DINNER MENU OPTIONS

## SALAD

*Select One*

- Arugula and frisée salad: Humboldt Fog cheese, pistachios, pickled apricots
- Tri-color salad: shaved parmesan, golden balsamic vinaigrette
- Miso Caesar salad: sesame seeds, crispy parmesan and radishes, daikon sprouts
- Burrata salad: butter lettuce, citrus, shaved fennel
- Roasted beet salad: gorgonzola, fennel, avocado, green beans
- Grilled Delta asparagus: egg, crispy prosciutto, avocado, crumbled feta
- Garlic fideo pasta: rock shrimp, chorizo

## ENTRÉES

*Select One*

- Halibut bacalao: olives, tomato broth
- Shrimp étouffée and grits: tomatoes, scallions
- Blackened salmon: sweet sherry beurre blanc
- Grilled swordfish: chermoula sauce
- Beef short ribs: crispy fried shallots
- Roasted chicken thighs: mushrooms marsala
- Sablefish persillade: lemon and herb crust
- Chateaubriand: sauce bourguignon
- Leg of lamb: olives, citrus
- Pork tenderloin: guajillo spiced apples

## SIDES

*Select Two*

- Broccoli di ciccio
- Three cheese polenta
- Haricot verts almondine: brown butter
- Chive mashed potatoes
- Swiss chard
- Rice pilaf, spring vegetables
- Roasted fennel, toasted fregola
- Saffron rice cakes, roasted fennel, citrus

## DESSERT

*Select One*

- Artisan cheese plate: estate preserved fruit, candied nuts, crackers
- Flourless triple chocolate cake
- Meyer lemon tart: coconut white chocolate ganache
- Mascarpone cheesecake: Amarena cherries





# PLATED DINNER MENU OPTIONS

## STARTER AND MID COURSE

*Select One Starter, Select One Mid*

- Arugula and frisée salad: Humboldt Fog cheese, pistachios, pickled apricots
- Tri-color salad: shaved parmesan, golden balsamic vinaigrette
- Miso Caesar salad: sesame seeds, crispy parmesan and radishes, daikon sprouts
- Burrata salad: butter lettuce, citrus, shaved fennel
- Roasted beet salad: gorgonzola, fennel, avocado, green beans
- Grilled Delta asparagus, cobb salad: egg, crispy prosciutto, avocado, crumbled feta
- Spring vegetable ribollita soup: gigante beans, Swiss chard, garlic crostini
- Artichoke ravioli: toasted garlic, Calabrian chili, charred lemon
- English pea risotto: carrot vinaigrette, mint
- Potato gnocchi: spring vegetable fricassée

## PROTEIN ENTRÉE

*Select Two*

- Pan-seared salmon: spring onions, peas, lemon sauce, mixed grain quinoa
- Miso-glazed black cod: snow peas, shiitake mushrooms, rice congee
- Cajun shrimp and cheddar grits: tomatoes, scallions
- Seared dayboat scallops: cannellini beans, fennel soffrito, arugula
- Grilled swordfish kebabs: greek yogurt tzatziki, toasted fregola

- Lemon pepper glazed chicken breast: medley of roasted potatoes and spring vegetables
- Wood charred filet mignon: roasted garlic potato purée, Delta asparagus, natural jus
- Wood-fired beef short ribs: medley of roasted potatoes and spring vegetables
- Sumac-spiced lamb loin: lemon polenta pave, shaved fennel, feta slaw, olive jus
- Maple Leaf duck breast: carrot purée, sugar snap peas
- Pastrami-spiced pork tenderloin: braised red cabbage, château potatoes

## VEGAN/VEGETARIAN ENTRÉE

*Select One*

- Miso-citrus-glazed fennel bulb: mixed quinoa salad
- Curried cauliflower risotto: spring vegetables

## DESSERT

*Select One*

- Artisan cheese plate: estate preserved fruit, candied nuts, crackers
- Flourless triple chocolate cake
- Meyer lemon tart: coconut white chocolate ganache
- Mascarpone cheesecake: Amarena cherries







# DESSERT DISPLAYS

**20 GUEST MINIMUM**

**PETITE SWEETS  
\$25 PER GUEST**

*Select Three*

- Triple chocolate flourless cake
- Cheesecake
- Fruit tartlets
- Cookies
- Parfait
- Chocolate truffle

**COOKIE BAR  
\$15 PER GUEST**

*Select Three*

- Chocolate chip
- Oatmeal raisin
- Sugar
- Double chocolate
- Gingersnap
- White chocolate cranberry
- Seasonal shortbread

**CAKE CUTTING FEE  
\$5 PER GUEST**





# LATE NIGHT SNACKS

**20 GUEST MINIMUM**

**\$12 PER ITEM/PER GUEST**

- Animal-style beef sliders: Dijon-seared, grilled onions, secret sauce
- Pork belly bao bun: hoisin glaze, daikon sprouts
- Meatball sliders: tomato sauce, fresh mozzarella
- Pulled pork sliders: red cabbage cole slaw
- Chipotle chicken quesadilla: pickled onions, cilantro
- Margherita Roman-style pizza: tomato sauce, fresh mozzarella, basil
- Pepperoni Roman-style pizza: tomato sauce, mozzarella, spicy pepperoni
- Ducati Roman-style pizza: italian sausage, spicy capicola ham, black olives, roasted peppers
- Funghi Roman-style pizza: wild mushrooms, roasted garlic crème fraîche sauce, fontina
- Bianco Roman-style pizza: white sauce, spring vegetables, Calabrian chili
- Street tacos : carne asada, pollo asada, cilantro, onion, salsas
- Longevity noodles: Chinese stir-fried noodles (good luck)





# BAR PACKAGES

WE HAVE YOUR  
PERFECT PAIRINGS



# BAR PACKAGES

**20 GUEST MINIMUM**

## INCLUDES

- Tableside wine service during dinner
- Ice and cocktail napkins
- Self-service water stations
- Bar wines and four beer selections
- Syrups, mixers, and garnishes
- Bar glassware

## WINE AND BEER BAR

**UP TO 5 HOURS: \$45 PER GUEST**  
**EACH ADDITIONAL HOUR: \$10 PER GUEST**

- House Wines
- Anchor California Lager
- Lagunitas IPA
- Schrimshaw Pilsner
- Stella Artois

## PREMIUM BAR

**UP TO 5 HOURS: \$75 PER GUEST**  
**EACH ADDITIONAL HOUR: \$15 PER GUEST**

- House Wines
- House Beer Selection
- Tito's Vodka
- Beefeater Gin
- Dewars Scotch
- el Jimador Blanco Tequila
- Flor de Caña Rum
- Buffalo Trace Bourbon
- Rittenhouse Rye Whiskey

## CORKAGE

**\$15 PER GUEST**

## LUXURY BAR

**UP TO 5 HOURS: \$85 PER GUEST**  
**EACH ADDITIONAL HOUR: \$17 PER GUEST**

- Napa Valley Wine Selection
- House Beer Selection
- Don Julio Blanco Tequila
- Hendricks Gin
- Johnnie Walker Black Label Scotch
- Kettle One Vodka
- Knob Creek Bourbon
- Plantation Rum
- Woodford Reserve Rye Whiskey

## MIXERS AND GARNISH

Tonic, club soda, cranberry juice, ginger beer, lime juice, simple syrup, bitters, grenadine, lemon, lime

## NON-ALCOHOLIC

*Included in all bar packages*

Coke, Diet Coke, cranberry juice, orange juice, sparkling lemonade, Sprite



## WELCOME BEVERAGES

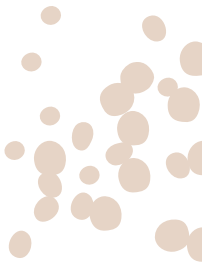
**\$6 PER GUEST**

- Lavender lemonade
- Iced tea
- Spa water

## COFFEE AND TEA STATION

**\$6 PER GUEST**

- Regular and decaf coffee
- Cream and nut milk
- Sweeteners
- Assorted teas





# CIA SPECIALTY COCKTAILS

ADD ON TO ANY BAR PACKAGE: \$15 PER GUEST

*CHOOSE TWO*

## THE BOHEMIAN

Gin, elderflower liqueur, grapefruit juice, dash of bitters, herb garnish

## BERRY BUBBLES

Sparkling wine, raspberry liqueur, blackberries, herb garnish

## GRAPEFRUIT MARGARITA

White tequila, orange liqueur, grapefruit juice, lime juice, simple syrup, salted rim, lime garnish

## LAVENDER LEMONADE FIZZ

Vodka, lemonade, soda water, simple syrup, lavender garnish

## CUCUMBER BASIL MARTINI

Vodka, elderflower liqueur, vermouth, cucumber, basil, lime juice, basil garnish

## BLUEBERRY MOJITO

White rum, club soda, blueberries, lime juice, sugar, mint, blueberry and lime garnish

## CHERUB'S CUP

Vodka, elderflower liqueur, lemon juice, simple syrup, strawberries, sparkling wine, strawberry and mint garnish

## BOURBON PUNCH

Bourbon, grapefruit juice, sweet vermouth, grenadine, lemon twist and cherry garnish



Culinary Institute  
of America

# YOUR WEDDING

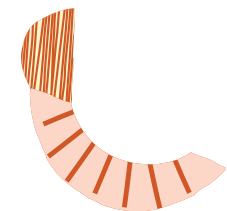
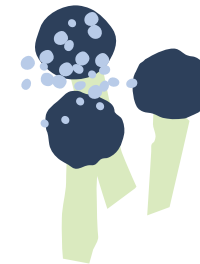
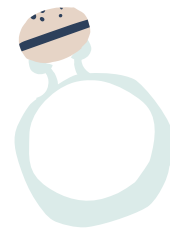
## OUR FOOD

### SPECIAL EVENTS SALES MANAGERS:

Amy Holland  
amy.holland@culinary.edu  
707.967.2367

Kelsea Albrecht  
kelsea.albrecht@culinary.edu  
707.967.2332

All menu items subject to 23% service charge and tax.  
Menu selections and pricing subject to change. All packages include round tables, chairs, flatware, glassware, plates, standard table linen and napkins, votive candles, and a coffee/tea station.



## PHOTOGRAPHER CREDITS

Alice Che Photography  
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Lynn Lewis Photography  
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