

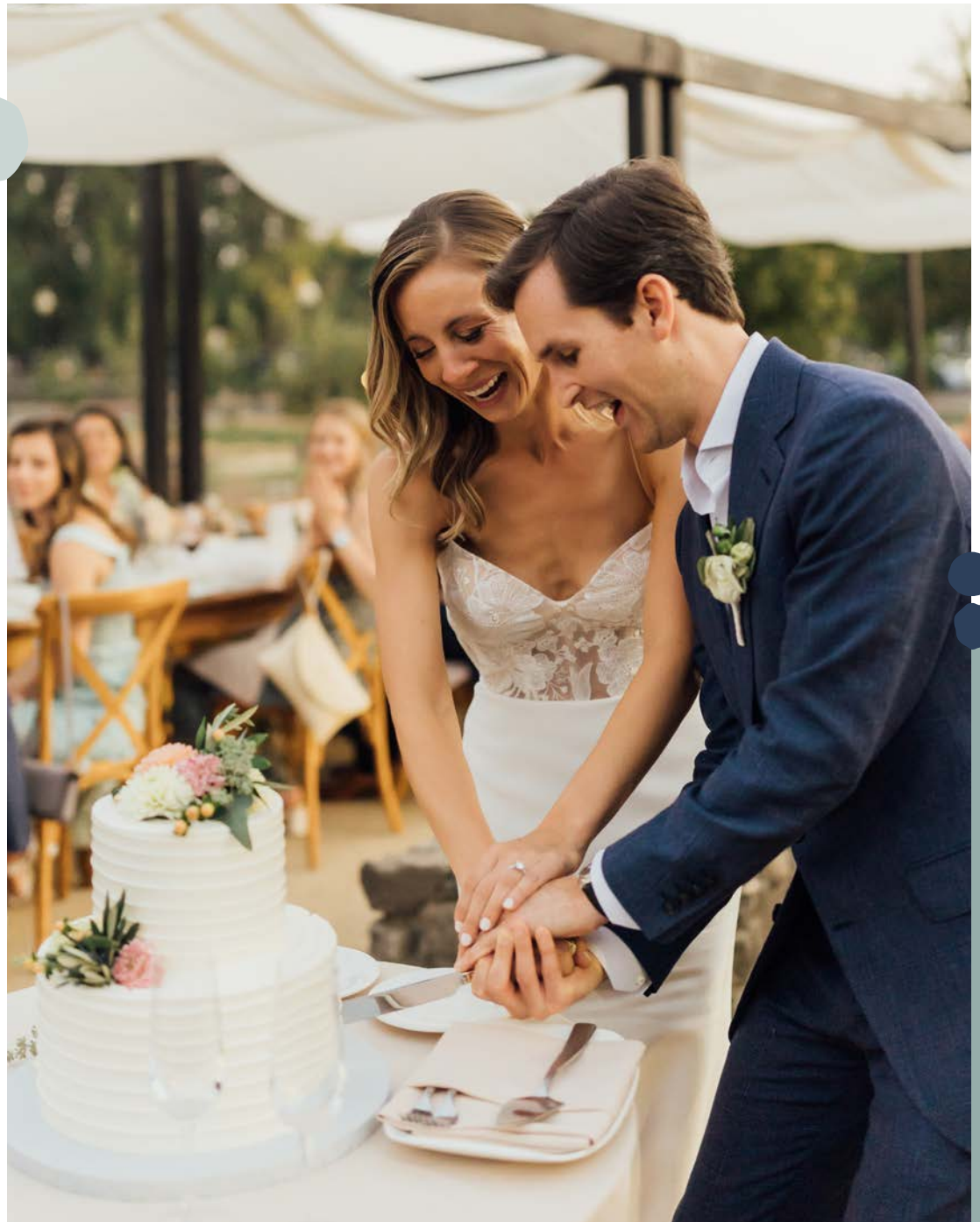
YOU'RE UNIQUE.

YOUR WEDDING SHOULD BE TOO.

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

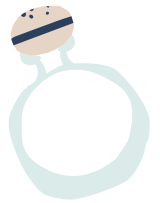


Culinary Institute
of America





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.

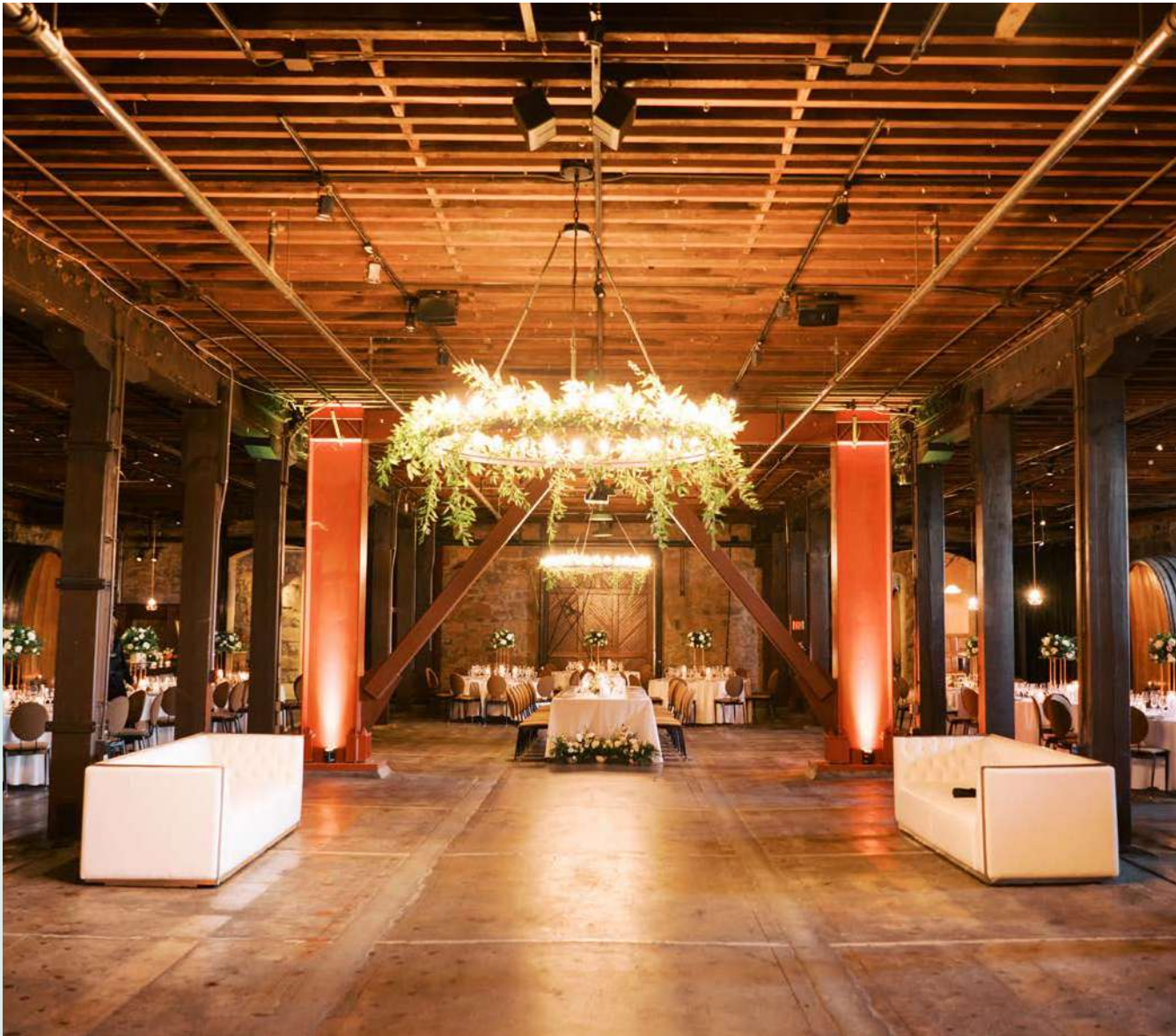


BAKERY CAFÉ

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

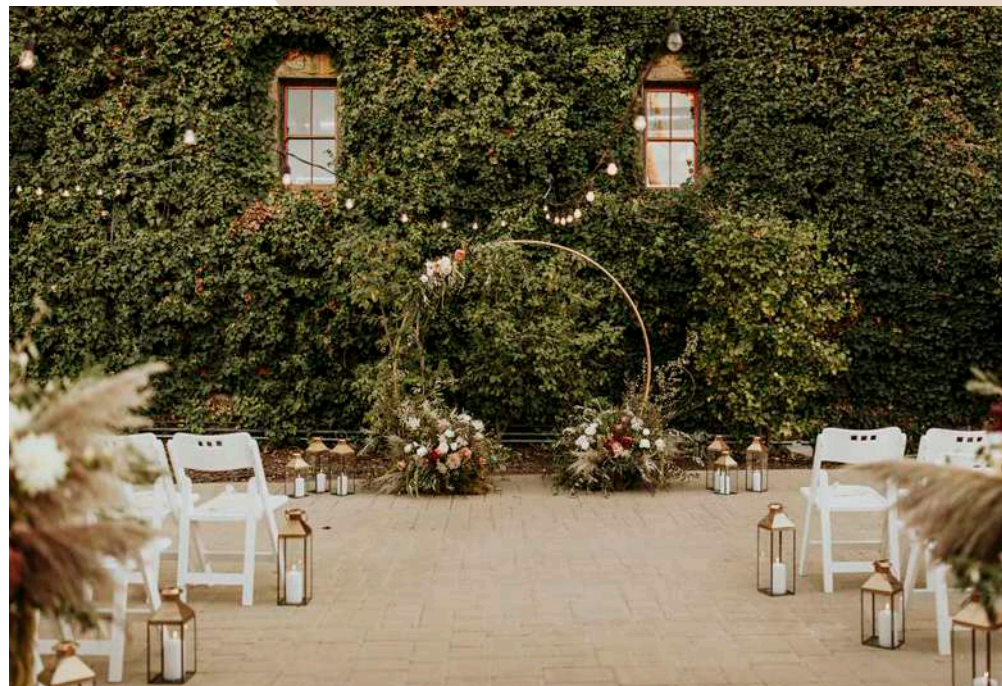
Private space ideal for a bridal “getting-ready” suite or intimate rehearsal dinner.



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

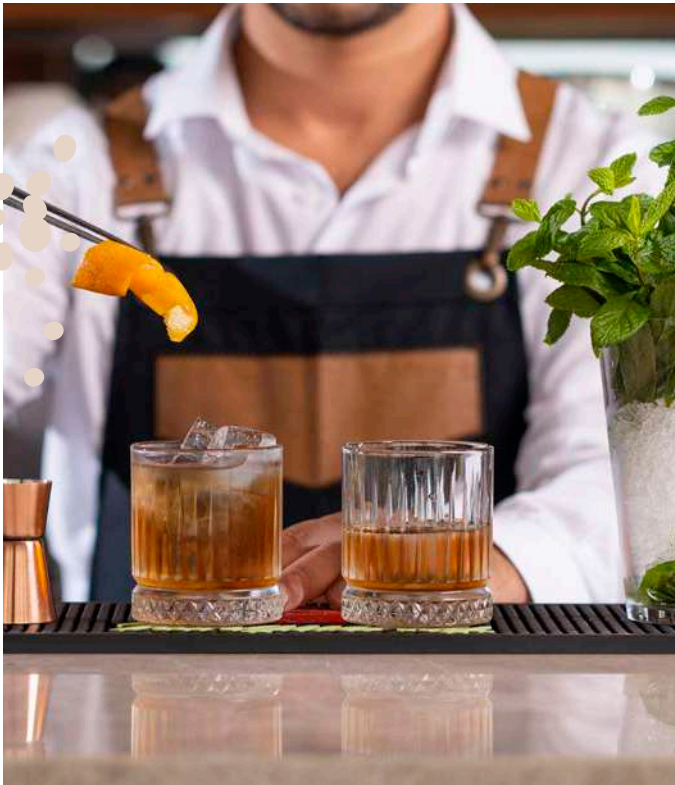
- Animal-style beef sliders: Dijon-seared, grilled onions, secret sauce
- Pork belly bao bun: hoisin glaze, daikon sprouts
- Meatball sliders: tomato sauce, fresh mozzarella
- Pulled pork sliders: red cabbage cole slaw
- Chipotle chicken quesadilla: pickled onions, cilantro
- Margherita Roman-style pizza: 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

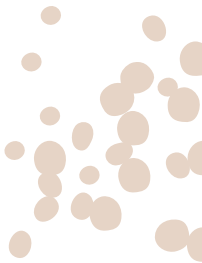
\$6 PER GUEST

- 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

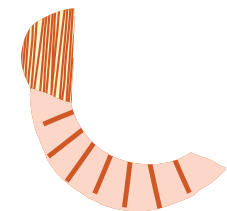
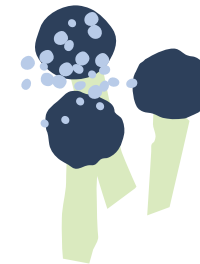
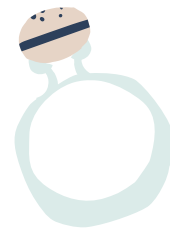
OUR FOOD

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
Caitlin O'Reilly Photography
Kristen Locken Photography
Lynn Lewis Photography
OneLove Photography
Sebastien Bicard
Victor Samuel Photography
Viera Photopgraphics
Willow and Ben Photography