



# SPECIAL EVENTS

CULINARY INSTITUTE OF AMERICA



# THE CIA AT GREYSTONE

2555 MAIN ST, ST HELENA, CA 94574



## CHOOSE THE GREYSTONE SPACE THAT'S RIGHT FOR YOU

Atrium and Berns Room  
Bakery Café  
Herb Terrace  
Historic Barrel Room  
Terrace Restaurant and Patio  
Boardroom  
Ecolab Theatre  
Debaun Theater  
Rudd Center



# EVENT SPACES

## THE HERB TERRACE

180 Seated, 300 Standing

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.



## THE HISTORIC BARREL ROOM

350 Seated, 600 Standing

One of Napa Valley's grandest spaces, the Barrel Room features redwood wine barrels, exposed stone walls, wooden beams, and plenty of space for dining, dancing, and entertainment. Features 5 drop down screens with built in audio.





# EVENT SPACES

## THE TERRACE RESTAURANT AND PATIO

150 Seated, 150 Standing

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.





## ATRIUM AND BERNES

40 Seated, 60 Standing

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



## THE BAKERY CAFÉ

52 Seated, 75 Standing

Home to our student baking program and wine bar, this space can transform into the perfect space for lunches, receptions or seated dinners.



## THE BOARDROOM

24 Seated

Located on the second floor, this private space is ideal for business meetings or intimate social celebrations. Features a drop down screen, great for meetings and presentations.



## THE RUDD CENTER

34 Seated

Features two separate classrooms dedicated to wine education. Each classroom can host up to 34 guests and features built in screens for presentations. Seated dining events or receptions can be accommodated directly in front of this historic building or within the main entry





# THE CIA AT COPIA

500 1ST ST, NAPA, CA 94559



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

Atrium

Culinary Gardens

Jackson Family Wines Amphitheater and West patio

Hestan Teaching Kitchens

Mezzanine Level

Garden Balcony Overlook

Private Dining Rooms

Ecolab Theater

Napa Valley Vintners Theater



**CIA  
AT  
COPIA**

# EVENT SPACES

## THE ATRIUM

200 Seated, 650 Standing

A truly spectacular open event space, the sunlit Atrium is perfect for walk-around tastings, industry receptions, dining events, and gala celebrations.



## THE CULINARY GARDENS

180 Seated, 250 Standing

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





# EVENT SPACES

## THE JACKSON FAMILY WINES AMPHITHEATER

250 Seated, 650 Standing

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



## THE JACKSON FAMILY WINES AMPHITHEATER-WEST PATIO

100 Seated, 150 Standing

Surrounded by olive trees, the patio serves as the perfect backdrop for a unique dining experience or reception.





# EVENT SPACES

## MEZZANINE AND GARDEN OVERLOOK

100 Seated, 150 Standing

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



## HESTAN TEACHING KITCHENS

60 Seated, 150 Standing

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



## PRIVATE DINING ROOMS

10-40 Seated

Three beautiful private dining rooms seat up to 12, 20 or 40 guests. Each space features a built-in monitor or screen that can be utilized for presentations.



# WHAT'S INCLUDED

## THE CIA AT GREYSTONE

The venue fee includes tables, chairs, house linens, set-up, break-down and more.

- 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

## THE CIA AT COPIA

The venue fee includes tables, chairs, house linens, set-up, break-down and more.

- 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

## DOES NOT INCLUDE:

- Additional Furniture or Décor
- 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 4 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. The site fee is taxable, but is not subject to the service fee.



# DINING EXPERIENCES

June 21 - October 15, 2023



# BREAKFAST

Minimum of 20 guests required

All breakfasts include regular and decaffeinated coffee, selection of teas, and fresh juice

## CONTINENTAL

\$30 per person

- Assorted fresh pastries
- House-made granola and yogurt
- Sliced fruit and berries

## AVOCADO TOAST BAR

\$35 per person

- Toasted country bread
- Spreads: mashed avocado, hummus, cultured butter, jelly
- Protein topping: bacon
- Garnish: capers, pickled onions, tomatoes, cucumbers, fresh herbs

## BAGEL AND LOX

\$40 per person

- Assortment of savory and sweet bagels
- Protein: house cured lox and smoked ham
- Spreads: herb cream cheese, labneh yogurt, cultured butter, jelly
- Garnish: capers, pickled onions, tomatoes, cucumbers, fresh herbs

## CLASSIC HOT

\$45 per person

- Assorted pastries and croissants
- Fresh fruit platter
- Scrambled eggs
- Sausage and bacon
- Brioche French toast: berry compote, syrup, butter

## GRAB N' GO SANDWICHES

\$40 per person

Variety of pre-made breakfast sandwiches served with fresh fruit

### Select Two

- Egg burritos: cheese, salsa, with or without Chorizo
- English muffins: cheese, with or without chicken-apple sausage
- Biscuits: country ham, pepper jam
- Egg croissant: cheese, with or without bacon

## ADD-ONS

charged per person

- Yogurt and granola parfait - \$6
- Savory and sweet bagels with cream cheese - \$12
- Fresh fruit platter - \$8
- Spiced pancakes: caramelized apples, syrup, butter - \$15
- Garden vegetable frittata - \$12
- French toast: berry compote, syrup, butter - \$12
- Country potatoes - \$8
- Fluffy cinnamon rolls: mascarpone glaze - \$12
- Egg breakfast sandwich or burrito - \$12
- Skillet biscuits: Gigi's sausage gravy - \$12





# BEVERAGES & SNACKS

## ALL DAY BEVERAGES

\$25 per person - up to 5 hours

- Coffee, decaffeinated coffee, selection of teas
- Morning: orange and cranberry juice
- Afternoon: lemonade, iced tea, canned sodas

## COFFEE REFRESH

\$8 per person - each additional hour

## BUBBLES BAR

One Hour - \$24 per person

Two Hours - \$30 per person

Each Additional Hour - \$10 per person

- House sparkling wine
- Fresh-squeezed orange juice and cranberry juice
- Assorted garnishes
- Seasonal fruit

## BLOODY MARY BAR

One Hour - \$24 per person

Two Hours - \$30 per person

Each Additional Hour - \$10 per person

- Tito's Vodka
- Celery, pearl onions, pepperoncini, olives, cornichons
- Worcestershire sauce, hot sauce
- Lemon, lime
- Horseradish
- Black pepper

## SNACK BREAKS

Minimum of 20 guests required

Morning Break - \$8 per person

- Variety of muffins and whole fruit

Power Break - \$8 per person

- Variety of granola bars, protein bars, and trail mix

Fresh Fruit Kabobs - \$8 per person

- Fresh seasonal skewered fruit

Afternoon Delights - \$15 per person

- Whole fruit, cookies, brownies, homemade Cracker Jacks, bags of chips, soft pretzels



# LUNCH

Minimum of 20 guests required  
All lunches include optional coffee and tea station

## ON THE GO!

Boxed Snack - \$18 per person

- Fruit cup, chips, cookie, bottled water

Boxed Lunch - \$35 per person

- Sandwich, bag of chips, chef's choice salad, cookie, bottled water



## SANDWICH AND SALAD BUFFET

\$45 per person

Variety of composed sandwiches

### Select Three

- Roasted turkey: sliced multigrain bread, lettuce, tomato, cranberry aioli
- Ham and brie: French baguette, Dijon aioli, arugula
- Roasted beef: soft roll, white cheddar, onion marmalade, micro lettuce
- BLT wrap: bacon, lettuce, tomato, guacamole, pepper jack
- Italian grinder: ciabatta roll, salami, mozzarella, marinated peppers, basil
- Veggie sandwich: focaccia, grilled zucchini, peppers, vegan aioli

### Includes:

- Petite lettuce salad: candied pecans, crumbled goat cheese, balsamic vinaigrette
- Marble potato salad: whole grain mustard, pickled red onions, parsley
- Variety of cookies and bars

## BUILD-A-BOWL

\$60 per person

- Base: salad greens, warm jasmine rice, mixed grains
- Protein: chicken, poke tuna, tofu
- Veggies: cucumbers, tomatoes, carrots, radishes, avocado, edamame, green beans, olives, peppers
- Dressings: creamy cilantro, ginger-sesame vinaigrette, gochujang aioli
- Sprinkles: sesame seeds, crispy onions, chopped nuts



# LUNCH

Minimum of 20 guests required  
All lunches include optional coffee and tea station

## ROMAN-STYLE PIZZA

\$60 per person

Variety of Roman-style pizzas

### Select Three

- Classic Margherita: tomato sauce, fresh mozzarella, basil
- Classic pepperoni: tomato sauce, mozzarella, spicy pepperoni
- Ducati: Italian sausage, spicy capicola ham, black olives, roasted peppers
- Funghi: wild mushrooms, roasted garlic crème fraîche sauce, fontina
- Sonoma: figs, caramelized onions, gorgonzola, arugula, balsamic
- Bianco - White Sauce, Summer Vegetables, and Calabrian Chili

### Includes:

- Heirloom Tomatoes - Sweet Corn, Cumin, Avocado, Lime & Cotija Cheese
- Iceberg Wedge Salad - Gorgonzola, Crispy Bacon & Cherry Tomatoes
- Variety of Cookies & Brownies

## TWO-COURSE PLATED LUNCH

\$75 per person

Lunch entrée

### Choose Two

- Ginger Chicken & Cabbage Mix Salad - Crispy Wontons, Bean Sprouts, and Vegetables
- Roasted Salmon & Mixed Lettuce Salad - Summer Vegetables & Champagne Dijon Vinaigrette
- Seared Tuna Niçoise - Frisée Salad, Green Beans, Olives, Farm Egg, Red Wine Vinaigrette
- Crispy Pork Belly Wedge Salad - Baby Heads of Lettuce, Radishes, & Blue Cheese
- Corn Chowder & Mixed Green Salad, and Country Bread and Cultured Butter
- Tomato Soup & Salad Lyonnaise, and Gruyere Cheese Baguettes
- Summer Vegetable Soup & Marble Potato Salad, and Focaccia with Olive Oil

Dessert

### Choose One

- Almond Cream Tart - strawberry, rhubarb, creme fraiche
- Triple Chocolate Flourless Torte - house preserves, chantilly
- Campfire Smores Gâteau - chocolate crémeux toasted meringue
- Buttermilk Panna Cotta- seasonal macerated fruit

# PASSED HORS D'OEUVRES

Minimum of 20 guests required  
Selection of 3 | 1 hour - \$25 per person  
*\*Each additional selection - \$10 per person*

## EARTH

- Ginger Melon Gazpacho Shooter - Red Chili Oil
- Chilled Corn Soup -cumin, chipotle, and lime
- Summer Fruit Bruschetta - Burrata Cheese and Basil
- Vegetable Spring Roll - Mae Ploy Sweet Chili Sauce
- Antipasto Bruschetta - Mozzarella, Tomato and Olive
- Fig Bruschetta - ricotta cheese and aged balsamic
- Pimento Cheese Stuffed Deviled Eggs

## OCEAN

- Spicy Tuna Rice “Tots” - Scallion & Spicy Mayo
- Seafood Paella Arancini - Mussels, Shrimp, & Saffron
- Cured Salmon Rilette - Brioche Tartine & Everything Spice
- Hamachi Crudo Skewers -Avocado & Soy Citrus
- Crispy Crab Cakes - Old Bay Aioli
- Gambas al Ajio - Garlic Shrimp, parsley, lemon

## LAND

- Prosciutto Wrapped Melon
- Spicy Nduja Sausage Bruschetta
- Buttermilk Fried Quail - Charred Pineapple Honey
- Bulgogi Beef Skewers - Scallions, and sesame seeds
- Wagyu Beef Tartare - Capers, Dijon, & Parsley
- Italian Meatballs - Sauce Amatriciana





# APPETIZER DISPLAYS

Minimum of 20 guests required  
Each station available for 1 hour

## GARDEN VEGETABLE AND FRUIT CRUDITÉ

\$25 per person

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

## CHEESE AND ITALIAN SALUMI BOARD

\$35 per person

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

## MEDITERRANEAN MEZZE TABLE

\$30 per person

- Raw and marinated vegetables, green yogurt, 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

\$60 per person

- 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

\$75 per person

- Selection of fresh sustainable seafood
- Pacific coast oysters, prawns, crab, other fruits of the seas and local waters
- Variety of mignonettes, rémoulades, and cocktail sauce

\*\*Caviar available - *market price*

# APPETIZER DISPLAYS

*(continued)*

## ROMAN-STYLE PIZZAS

\$40 per person

### Select Three

- Classic Margherita - Tomato Sauce, Fresh Mozzarella, and Basil
- Classic Pepperoni - Tomato Sauce, Mozzarella, and Spicy Pepperoni
- Ducati - Italian Sausage, Spicy Capicola Ham, Black Olives, Roasted Peppers
- Funghi - Wild Mushrooms, Roasted Garlic Crème Fraiche Sauce, and Fontina
- Sonoma - Figs, caramelized onions, gorgonzola, arugula, balsamic
- Bianco - White Sauce, Summer Vegetables, and Calabrian Chili

## SLIDERS

\$40 per person

### Select Three

- Animal-style beef sliders: Dijon-seared, grilled onions, secret sauce
- Fried quail sliders: Nashville hot, pickles
- Pulled pork sliders: red cabbage coleslaw
- Chipotle chicken quesadilla: pickled onions, cilantro
- Pork belly bao bun: hoisin glaze, daikon sprouts
- Meatball sliders: tomato sauce, fresh mozzarella

# DESSERT DISPLAYS

## COOKIE BAR

\$15 per person

### Select Three

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

## PETITE SWEETS

\$25 per person

### Select Three

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

## CAKE CUTTING FEE

\$5 per person





# DINNER

Minimum of 20 guests required  
All dinners include optional coffee and tea station  
*\*Each additional course \$20 per person*

## **BUFFET DINNER**

\$90 per person

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

## **FAMILY-STYLE DINNER**

\$100 per person

- One shared salad, one shared entrée, two shared sides, one plated dessert
- Family-style dinner service available for parties up to 150 guests

## **THREE-COURSE PLATED DINNER**

\$110 per person

- One salad, two protein and one vegetarian entrée option, one dessert

## **FOUR-COURSE PLATED DINNER**

\$140 per person

- One salad, one mid-course, two protein and one vegetarian entrée option, one dessert

## **BREAD SERVICE**

\$6 per person



# BUFFET AND FAMILY-STYLE

## SALAD

### Select One

Frisée-Herb Salad: Goat Cheese, pistachios, & Stone Fruit  
Charred Melon & Burrata Salad - Micro basil, aged balsamic, Extra Virgin Olive Oil  
Heirloom Tomatoes - Sweet Corn, Cumin, Avocado, Lime & Cotija Cheese  
Iceberg Wedge Salad - Gorgonzola, Crispy Bacon & Cherry Tomatoes  
Potato Gnocchi Puttanesca - Tomatoes, Capers, Olives, Anchovy & Parmigiana-Reggiano  
Summer Corn Ravioli - Wild Mushrooms, Bacon and Lemon-thyme cream  
Fire Roasted Eggplant Risotto - Sweet Peppers and Micro Herbs

## ENTRÉES

### Select One

Basil Pesto Crusted Salmon  
Halibut Saltimbocca - Prosciutto Wrapped, Sage, and Dijon  
Grilled Swordfish Kebobs - Greek Yogurt Tzatziki  
Dayboat Scallops - Sweet Corn Beurre Blanc  
Grilled Chicken Breast - Red pepper Romesco Sauce,  
Crispy Skin Chicken Breast - Sautéed Summer Squash  
Liberty Ranch Duck Breast - Swiss Chard Bundles  
Red-Miso Marinated NY Steak - Black Garlic Butter  
Filet Mignon - Red Wine Natural Jus  
Grilled Lamb Loin - Eggplant Coulis

## SIDES

### Select Two

Summer Corn Succotash - Zucchini, Beans, and Corn  
Grilled Vegetable Ratatouille - Squash, Tomato, Eggplant and, Peppers  
White Cheddar Grits with Scallions & Cherry Tomatoes  
Roasted Fingerling Potatoes with Mushrooms & Spinach  
Potato Gratin with Gruyere Cheese  
Toasted Fregola with Asparagus & Mint

## DESSERT

### Select One

Almond Cream Tart - strawberry, rhubarb, creme fraiche  
Triple Chocolate Flourless Torte - house preserves, chantilly  
Campfire Smores Gâteau - chocolate crémeux toasted meringue  
Buttermilk Panna Cotta- seasonal macerated fruit



# PLATED DINNER OPTIONS

## STARTER AND MIDDLE OPTIONS

### Select One Starter, Select One Middle

Frisée-Herb Salad: Goat Cheese, pistachios, & Stone Fruit  
Charred Melon & Burrata Salad - Micro basil, aged balsamic, Extra Virgin Olive Oil  
Heirloom Tomatoes - Sweet Corn, Cumin, Avocado, Lime & Cotija Cheese  
Iceberg Wedge Salad - Gorgonzola, Crispy Bacon & Cherry Tomatoes  
Zucchini Linguini Succotash - Bacon, Corn, Beans, and sweet peppers  
Summer Corn Ravioli - Bacon, Trumpet Mushrooms & Preserved Lemon Cream  
Charred Eggplant Risotto - Roasted Peppers and Arugula  
Potato Gnocchi - Summer Vegetable Fricassee

## ENTRÉE OPTIONS

### Select Two

Basil Pesto Crusted Salmon - Grilled Vegetable Ratatouille  
Halibut Saltimbocca - Prosciutto Wrapped, Sage, and Dijon  
Cajun Shrimp & Cheddar Grits - Tomatoes and Scallions  
Grilled Swordfish Kebobs - Greek Yogurt Tzatziki and Toasted Fregola  
Dayboat Scallops - Chanterelle-Mushrooms and Sweet Corn Nage  
Grilled Chicken Breast - Red pepper Romesco Sauce  
Crispy Skin Chicken Breast - Sauteed Summer Squash and Smashed Garlic Potatoes  
Liberty Ranch Duck Breast - Grilled Stone Fruit, Toasted Farro and Swiss Chard Bundles  
Red-Miso Marinated NY Steak - Bok Choy, Furikaki - Sticky Rice  
Wood Charred Filet Mignon - Potato Gratin, Summer Beans and Natural Jus  
Grilled Lamb Loin - Pickled Eggplant, Cucumbers, & Tzatziki Sauce

## VEGAN VEGETARIAN ENTRÉE OPTIONS

### Select One

Curried Cauliflower Risotto with Summer Vegetables  
Stuffed Eggplant - Tahini, Garbanzo and Bulgar grains

## DESSERT

### Select One

Almond Cream Tart - strawberry, rhubarb, creme fraiche  
Triple Chocolate Flourless Torte - house preserves, chantilly  
Campfire Smores Gâteau - chocolate crèmeux toasted meringue  
Buttermilk Panna Cotta- seasonal macerated fruit

# BAR PACKAGES

Minimum of 20 guests required

## BAR PACKAGES INCLUDE:

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

## PREMIUM BAR

Up to 3 hours - \$45 per person  
Each Additional Hour - \$15 per person

- Premium wine selection
- House beer selection
- Tito's Vodka
- Beefeater Gin
- Dewars Scotch
- El Jimador Blanco Tequila
- Flor de Caña Rum
- Buffalo Trace Bourbon
- Rittenhouse Rye Whiskey
- Non-alcoholic drinks and mixers

## TABLESIDE WINE SERVICE

House Wine Service - \$25 per person  
Premium Wine Service - \$45 per person  
Luxury Wine Service - \$65 per person

- Includes sparkling, white and red

## CORKAGE

\$15 per person

## HOUSE WINE AND BEER BAR

Up to 3 hours - \$35 per person  
Each Additional Hour - \$10 per person

- House wine selection
- Anchor California Lager
- Lagunitas IPA
- Scrimshaw Pilsner
- Stella Artois
- Non-alcoholic drinks

## LUXURY BAR

Up to 3 hours - \$65 per person  
Each Additional Hour - \$20 per person

- Luxury 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
- Non-alcoholic drinks and mixers

## WINE PAIRINGS

Two-course - \$30 per person  
Three-course - \$45 per person  
Four-course - \$60 per person

# TABLESIDE WINE SERVICE

## PREMIUM WINE SERVICE

### Sparkling

Mumm, Brut Prestige, Napa Valley  
Gloria Ferrer, Brut Rosé, Carneros

### White

Charles Krug, Sauvignon Blanc, Napa Valley  
Ponzi, Pinot Gris, Oregon  
Saintsbury, Vin Gris of Pinot Noir, Carneros  
Bonny Doon, Le Cigare Blanc, Central Coast  
JAX, Y3 Chardonnay, Napa Valley

### Red

A to Z, Pinot Noir, Oregon  
Ravenswood, Vintners Blend Zinfandel, California  
Markham, Merlot, Napa Valley  
Morgan, 12 Clones Pinot Noir, Santa Lucia Highlands  
Charles Krug, Cabernet Sauvignon, Napa Valley

## LUXURY WINE SERVICE

### Sparkling

Roederer Estate, Brut, Anderson Valley  
Chandon, Brut Rosé, California

### White

Honig, Sauvignon Blanc, Napa Valley  
St. Supery, Dollarhide Ranch, Sauvignon Blanc, Napa Valley  
Navarro, Gewurztraminer, Anderson Valley  
Trefethen, Dry Riesling, Oak Knoll District  
Neyers, Chardonnay, Carneros  
Artesa, Chardonnay, Carneros

### Red

Ancien, Pinot Noir, Carneros  
Saintsbury, Pinot Noir, Carneros  
Frog's Leap, Zinfandel, Napa Valley  
Charles Krug, Merlot, Napa Valley  
Lang & Reed, Cabernet Franc, California  
Louis Martini, Cabernet Sauvignon, Napa Valley  
Gibbs, Three Clones, Cabernet Sauvignon, Napa Valley



# SPECIALTY COCKTAILS

add on to any bar package - \$15 per person



## 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, lime garnish

## CHERUB'S CUP

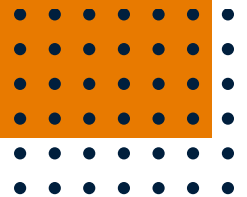
vodka, elderflower liqueur, lemon juice, simple syrup, strawberries, sparkling wine, strawberry and mint garnish

## BOURBON PUNCH

bourbon, grapefruit juice, sweet vermouth, grenadine, lemon twist, cherry garnish



# YOUR EVENT



## OUR FOOD

All menu items subject to 23% service charge and tax. Menu selections and pricing subject to change. All packages include dining tables, house chairs, standard table linen, china, glassware, flatware, votive candles and menu printing.

### CONTACT US FOR A PROPOSAL:

**Amy Holland**  
Special Events Sales Manager  
[Amy.Holland@culinary.edu](mailto:Amy.Holland@culinary.edu)

**Kelsea Albrecht**  
Special Events Sales Manager  
[Kelsea.Albrecht@culinary.edu](mailto:Kelsea.Albrecht@culinary.edu)



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