

# D'ARGENZIO *Weddings*



2024

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# ABOUT US

Located near the heart of Santa Rosa is a boutique Italian winery filled with generations of passion and love. For over 25 years D'Argenzio Winery has refined its craft to produce a modest 1,500 cases of artisan wine every year.

Often called an urban "hidden gem" by our guests, our full-production winery offers a charming venue with three separate areas and an array of inclusive amenities. We specialize in wedding celebrations and cherish the magic created by couples who begin their "forever" inside our doors.

From the careful planning to the formal sendoff, your wedding will be a unique experience, and we are committed to ensuring the celebration of your union is truly unforgettable.

D'Argenzio Winery invites you to experience the warmth of family, the taste of tradition, and the beauty of winemaking.



# PRICING OVERVIEW

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## Wedding Celebration

\$1500 (\$750 Each)  
Wedding Ceremony and Reception  
One 45-Minute Rehearsal

## Private Venue

\$150-\$325 Per Hour  
Charged by Area(s) Reserved

## Guest Service Charge

\$12 per guest (Includes Children)  
Waived with optional reserve pour purchase

## Beverage Service

Host bar, cash bar, self-supply, or  
Reserve Pour.

See "beverage service" page for more information

## Optional Catering

Average \$22 Per Guest  
+ \$3 Per Guest Catering fee

## Taxes & Fees

20% Gratuity,  
Tax,  
\$150 Cleaning Fee

# OUR VENUE

We offer three main areas: The Tasting Lounge, The Terrazzo Patio, and The Barrel Room. Each of the spaces can be reserved individually or combined with another space, we are able to accommodate up to 130 guests when all three areas are combined.

## *The Tasting Lounge*

\$150/Hour

30-50 Guest Capacity



## *The Terrazzo Patio*

\$175/Hour

60 Guest Capacity

Includes Bocce Court



## *The Barrel Room*

\$200/Hour

20 Guest Capacity



# WEDDING AMENITIES

D'Argenzio Winery, our inclusive amenities are designed to take care of all of the logistics, allowing you to focus on the personalized touches that make your special day truly unique.



## OUR WEDDING PACKAGE INCLUDES:

### Wedding Rehearsal

One 45-minute wedding rehearsal included, ensuring a seamless ceremony.

### Furnishing & Ambiance

Our supply of farm tables, bistro tables, and chairs accommodates groups of up to 130 guests. To establish the setting, soft string lights hang above our Terrazzo Patio and Tasting Lounge, creating an ambient atmosphere.

### Event Setup

Weddings at D'Argenzio include a customizable layout allowing us to make your vision a reality.

### Tableware

When we cater your event, all necessary catering supplies are provided such as plates, flatware, platters, and linen napkins. If you choose an outside caterer, you have the option to include tableware as an additional service.

### Beverage & Cake Service

Choose between our [beverage service options](#) and find the one that suits your needs. We offer wine, beer, and non-alcoholic beverages. Cake cutting and dessert service are included in the overall cost of your event.

### Connectivity

Full-speed, wireless internet and a P.A. sound system are available for your use. We offer a projector and projector screen as an optional add-on. Plug in your music, use a microphone for announcements, and relive your favorite memories on screen; the experience will be uniquely yours.

### Full Service

From the moment you reserve your date until the last guest departs on your wedding day, all bartenders, servers, bussers, and other staff will be there to serve and accommodate you and your guests.

### Optional Catering

We offer an optional full catering service through our sister restaurant, [Cibo Rustico Pizzeria](#). Select from the menu of wood-fired pizzas, pasta, and specialty dishes; all served buffet style. [Outside catering](#) is an available option, if preferred.

### Customizable Options

We work with a reputable list of vendors who can cater to your needs. Florists, photographers, live musicians, DJs, bakers, and party rental companies are some vendors we partner with.

# BEVERAGE SERVICE

Choose between three beverage service options to suit the needs of your event. We offer a selection of artisan wine, local craft beer, and non-alcoholic beverages.

## HOSTED BAR

Guests order freely from our bartenders. Any beverage charges are added to the final bill.

## CASH BAR

The host does not pay for drinks. Any drinks ordered will be paid for by the guest who orders them.

## SELF-SUPPLY

Supply your own beverages and we will serve them.\*

\*Corkage fees and some limitations apply

## RESERVE POUR



Reserve our wine for your event and **waive** our Guest Service Charge!

(\$12/ guest)

Guest Service Charge Waiver wine tiers:

Up to 20 Guests: 1 Case (12 Bottles)

21-50 Guests: 2 Cases (24 Bottles)

51-70 Guests: 3 Cases (36 Bottles)

71-100 Guests: 4 Cases (48 Bottles)

101-130 Guests: 5 Cases (60 Bottles)

# CATERING OPTIONS

## *In-House Catering*

We offer a full catering menu featuring classic Italian cuisine and hand-crafted wood-fired pizzas through our on-site sister restaurant *Cibo Rustico Pizzeria*. All food is served on a buffet spread with an average cost of \$22 per guest for a custom 3-course meal; you may choose any number of courses or items from our menu.



## *Off-site Catering*

You may supply your own food or use any offsite caterer for an outside catering fee of \$5/person. This fee excludes dessert items. When bringing in your own food, you will be responsible for any items needed for dining (dishes, flatware, and napkins). For an additional \$3/person Catering Supply Fee, we can provide these supplies.

# CIBO RUSTICO CATERING MENU

## ANTIPASTI

Serves 3 guests per order

### ANTIPASTI BOARD ... 20

Buffalo mozzarella, prosciutto, salami, pepperoni, grilled artichokes and caramelized onions, peppers, cherry tomatoes, olives, and dates. Served with breadsticks.

## APPETIZERS

Serves 2 guests per order

### MAMMA ROSA'S MEATBALLS ... 17

Handmade beef & pork meatballs simmered and baked in marinara sauce, topped with parmesan & basil

### ROASTED SEASONAL VEGETABLES ... 17

Carrots, cauliflower, asparagus, broccoli, and zucchini, roasted and topped with parmesan, lemon, salt, pepper

### PROSCIUTTO WRAPPED ASPARAGUS ... 14

Asparagus wrapped in prosciutto, then oven-roasted until the prosciutto is crispy, topped with parmesan. Served over freshly baked breadsticks.

### BRUSCHETTA ... 14

Toasted ciabatta, diced tomatoes, tomato, olive oil, garlic, lemon, parmesan, basil, salt & pepper

### ROASTED ZUCCHINI FLOWERS ... 17

Zucchini squash blossoms stuffed with mozzarella, battered, then baked in the wood-fired oven and finished with parmesan

### CAPRESE ... 14

Layered slices of mozzarella & tomato topped with basil, homemade balsamic reduction & olive oil

## SALADS

Serves 2 guests per order

### CLASSICO CAESAR SALAD ... 14

Chopped romaine, caesar dressing, croutons, shaved parmesan, salt & pepper

### ORGANIC ARUGULA SALAD ... 14

Oven-roasted crispy prosciutto, shaved parmesan, balsamic vinaigrette

## PASTAS

Serves 2 guests per order

### BOLOGNESE PENNE ... 22

Slow-cooked beef & pork bolognese sauce served over penne pasta topped with parmesan

### MARINARA or PESTO PENNE ... 17

Penne pasta with our signature San Marzano marinara sauce, topped with parmesan & basil  
OR penne pasta with our house-made garlic basil pesto sauce, topped with parmesan, chopped tomatoes & basil

### FONTINA AND ASIAGO CHEESE RAVIOLI ... 17

Cheese ravioli imported from Italy, house-made garlic basil pesto sauce, fresh tomatoes, and parmesan

### SPINACH RAVIOLI ... 19

Spinach & ricotta stuffed cheese ravioli in our garlic parmesan cream sauce, topped with basil & parmesan



# CARNIVORE

Serves 1 guest per order

## SHORT RIBS ... 20

Braised short ribs, slow-cooked in our signature marinara sauce

## CHICKEN CACCIATORE ... 20

With white wine, garlic, red Peppers and onions

## ITALIAN SAUSAGE ... 20

Oven baked with peppers & onions

## CHICKEN PICATTA ... 20

Chicken cutlets with white wine, lemon & caper sauce

# PIZZA

Serves 2- 4 guests per order

Pizzas are 12 inches and are cut into 8 slices. Gluten-free dough is available upon request.

## ITALIAN SAUSAGE MUSHROOM ... 25

San Marzano tomato sauce, Italian fennel sausage, mushrooms, oregano, parmesan

## PESTO PROSCIUTTO ... 25

Garlic basil pesto, prosciutto, mushrooms, parmesan

## PEPPERONI ... 25

San Marzano tomato sauce, mozzarella, spicy pepperoni, parmesan

## MARGHERITA ... 23

San Marzano tomato sauce, buffalo mozzarella, fresh basil, olive oil

## AFFINARE TRUFFLE VEGGIE ... 23

Parmesan cream sauce, truffle oil, red bell peppers, mushrooms, shaved parmesan

## LIMONE ... 23

Olive oil, arugula, lemon juice, lemon zest, shaved parmesan, salt, pepper

## ROASTED ONION MUSHROOM ... 23

Olive oil, truffle oil, caramelized onions, mushrooms, shaved parmesan, oregano

# DESSERTS

Tiramisu and Tre Cioccolati Mousse serve 1 guest each, Nonna Zeppole serves 2 guests per order

## TIRAMISU ... 11

Espresso sponge cake topped with mascarpone cream & cocoa powder

## TRE CIOCCOLATI MOUSSE ... 11

3 layered mousse- silky white chocolate, hazelnut & wafers, & dark chocolate

## NONNA ZEPPOLE ... 11

Warm, beignet-style "Grandma's Doughnuts" made fresh to order



# TESTIMONIAL SNAPSHOTS

**Caroline W.**



"I can't recommend D'Argenzio enough for both private events and tastings. We rented the space for our rehearsal dinner of ~80 people and it was perfect - the patio was beautifully decorated with string lights and the indoor space was a great reprieve from the cooler October weather. The wine selection was expansive and reasonably priced and the food was spectacular. Pricing was very upfront and easy to understand."

**David & Belinda**



"The location was convenient for our guests, the wine and atmosphere amazing, and the staff extremely helpful and accommodating of our needs including coordination with other outside vendors supporting our wedding. If you are considering a wedding, reception or rehearsal dinner event in the Sonoma County wine country, you should give them a call."

**Chitra & Joshua**



"Breanna and the staff at the winery were absolutely wonderful to work with! The wedding went smoothly and everyone was super helpful! The wine was delicious and much appreciated by the guests. In all it was a fantastic experience."

**Kevin M.**



"I have no complaints! This family owned winery is AMAZING! We were very lucky to have our wedding reception with them. The whole process was very easy and Breanna explained everything very clearly to us as we planned our event. There were no unexpected or hidden fees. She was very helpful. Our family and friends LOVED the food and the wine!"

**Jody & Peter**



"As soon as I saw the winery, I knew it would be perfect for our Sonoma Wine Country Italian-themed family dinner honoring our newlyweds who had married that summer in London! We hardly needed to decorate the rooms, everything looked so festive for our December 28th event. We enjoyed the welcoming outside area, all set up with a bar and a place for the gifts table. We had a lovely time and all of the family relaxed into an evening that was just pure fun."

View more testimonials on [Wedding Wire](#), [Eventective](#), [Google](#), and [Yelp](#).



# TAXES & FEES

All taxes and fees are added to the final bill.

## Wedding Celebration Rate - \$1,500

Our standard rate for a wedding celebration is \$750 for a ceremony and \$750 for a reception. We can host one, or both of these celebrations for a total of \$1,500.

## Service Charge - \$12/Guest

This charge covers our service to your event and applies to all guests including children. **You can waive this charge by pre-ordering our wine.** See the Reserve Pour purchasing minimums on the '[Beverage Service](#)' page.

## Optional Catering Supply Fee - \$3/Guest

This fee applies if you choose to have Cibo Rustico Pizzeria cater your event or if you need supplies when bringing outside food. It covers plates, flatware, and linen napkins.

## Gratuity - 20% of Total Bill

A 20% gratuity is calculated on all items excluding tax and the cleaning fee. It is added to the final bill at the conclusion of your event.

## Tax - Rate at the Time of the Event

Tax is calculated on everything except gratuity and the cleaning fee.

## Cleaning Fee - \$150

## DEPOSITS

All deposits are non-refundable and must be paid to secure your reservation. All deposits will be credited to the final bill at the end of your event.

## Venue - \$500

This deposit is a flat rate regardless of the number of areas you reserve.

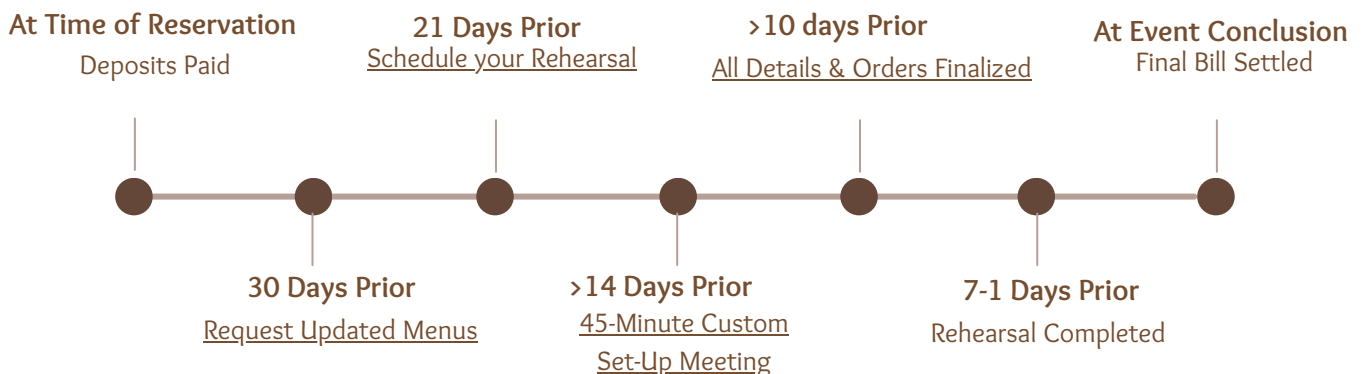
## Optional Cibo Catering - \$500

If you would like Cibo Rustico to cater your event, we require a preparations deposit.

## Optional Wine Cases- \$500

This deposit must be made if you choose the Reserve Pour option (pre-purchasing wine by the case), which is mandatory if you wish to take advantage of our 'Guest Service Charge Waiver.'

## TIMELINE



# FREQUENTLY ASKED QUESTIONS

## Q: What are the fees and restrictions when bringing in outside drinks?

We require corkage fees when bringing in outside beer and wine (see the '[Beverage Service](#)' page.) According to our liquor license, no hard liquor is allowed on site. We do not charge fees when bringing in non-alcoholic beverage; on the basis that they are self-serve and you provide any ice needed. If you would like us to chill and serve your non-alcoholic beverages corkage fees will apply.

## Q: Are there any restrictions on the type of decorations we can bring?

You are welcome to bring almost any decorations to make your event special. However, to keep our space clean and ensure the safety of everyone, we do not allow loose glitter, sequins, or open flames (except cake candles); flameless candles are ok. In addition, we do not allow puncturing/damaging the walls to hang items. Feel free to use non-damaging methods to hang, such as Command strips.

## Q: Do you accommodate wedding rehearsals?

Yes, one 45-minute wedding rehearsal is included.

## Q: What are the details of the event customization package?

We know our event areas well and can optimize the use of space to comfortably accommodate groups of up to 130 guests. However, most wedding organizers prefer specific seating arrangements or layout styles (EX. 1 farm table, versus bistro tables, moving furniture, etc.) To customize your event, we will schedule a 45-minute set-up meeting for at least 14 days prior to your wedding to review your preferences. This meeting can be in person or via zoom.

## Q: Can I bring in a cake? Do you charge any fees to bring in desserts?

As part of our service to your wedding celebration, Cake Service is provided for any cake or desserts you bring in. This includes plates, utensils, napkins, in addition to our staff cutting, plating, and serving your cake/desserts. Please let us know if your desserts need to be refrigerated; we can clear space for them prior to your event.

## Q: Can we come in to taste wine and food before our wedding?

Yes, you are welcome to come in and try our wine and food by making a reservation during our normal tasting room/restaurant hours. Please note that our Catering Menu varies from our Tasting Room and Restaurant menus.

## Q: When can we visit the venue?

You may visit the winery [by reservation](#) during our regular hours: 12 PM - 5 PM on Saturdays and Sundays. Please note that if another event is in progress, we cannot show you that area. Therefore, it is best to let us know of your visit ahead of time so that we can ensure that all areas are open for viewing and that someone is available to give you a tour and answer any questions. We can also accommodate private visits during the week with prior arrangement.