



bardessono

YOUNTVILLE | NAPA VALLEY

REMINGTON

*[2020]* spring banquet & event menus

*6526 Yount Street | Yountville, CA 94599*  
*[www.bardessono.com](http://www.bardessono.com)*

[ table of contents ]

breakfast buffet	[ 3 ]
breakfast buffet enhancements	[ 4 ]
breakfast a la carte	[ 5 ]
brunch buffet	[ 6 ]
to go breakfast & beverages	[ 7 ]
a la carte items	[ 8 ]
theme breaks	[ 9 ]
lunch plated	[ 10 ]
lunch a la carte	[ 11 - 12 ]
lunch buffets	[ 13 - 15 ]
hors d'oeuvres	[ 16 - 17 ]
dinner buffet	[ 18 - 19 ]
dinner plated	[ 20 ]
dinner family style	[ 21 ]

[ 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 ]



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

[ 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 &amp; conditions ]

## [ private dining terms &amp; 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

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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.

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www.bardessono.com

[ updated January 2020 ]

